Better Homes & Gardens®

WHAT CAN I BRING?™

brunch bakes + apps + desserts + casseroles + sides

THE CLASSICS & NEW FAVES

93 Recipes

EASY TO TOTE, HARD TO RESIST!

I'll bring the ultimate green bean casserole!

2025

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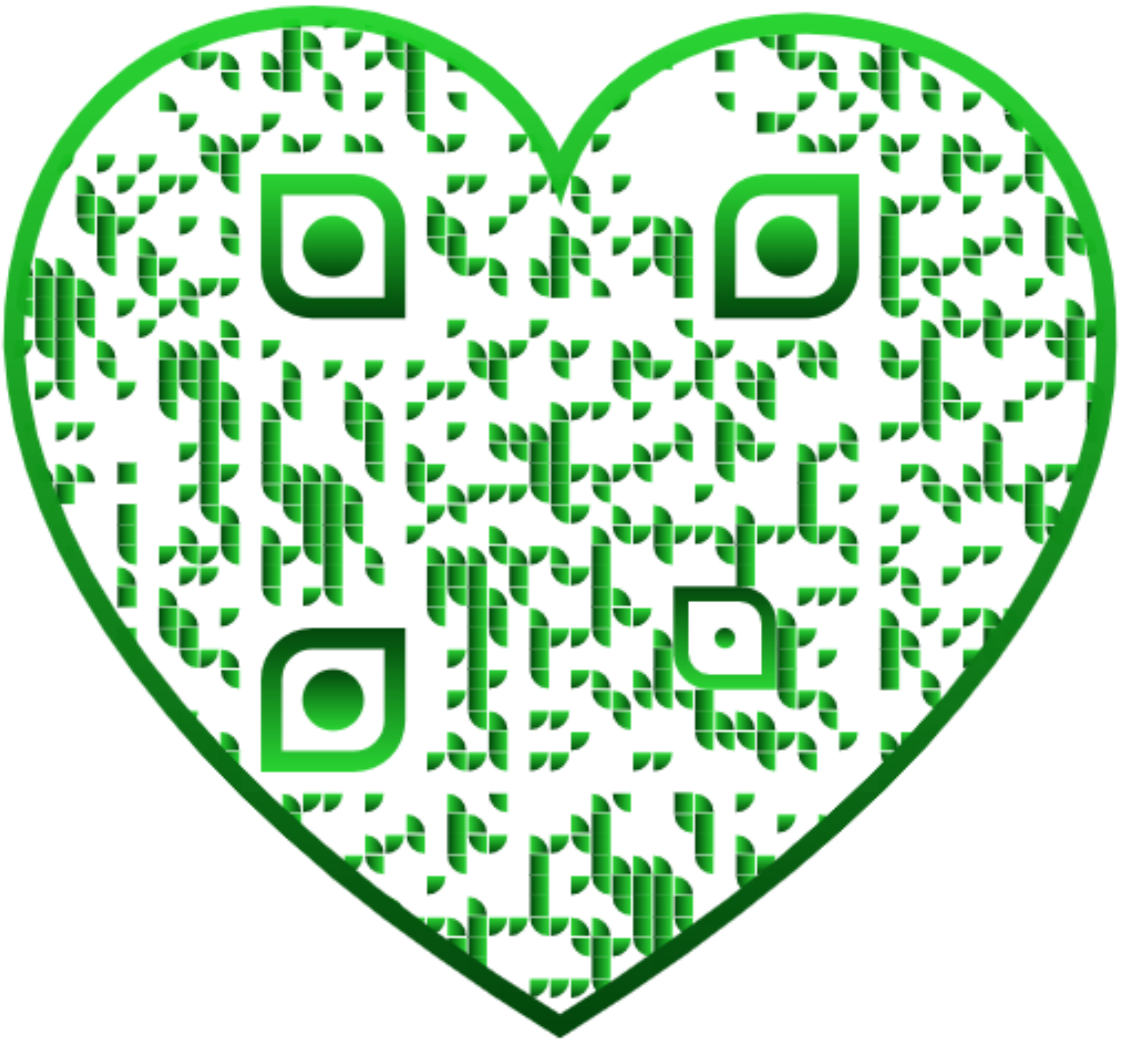

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WHAT CAN I BRING?

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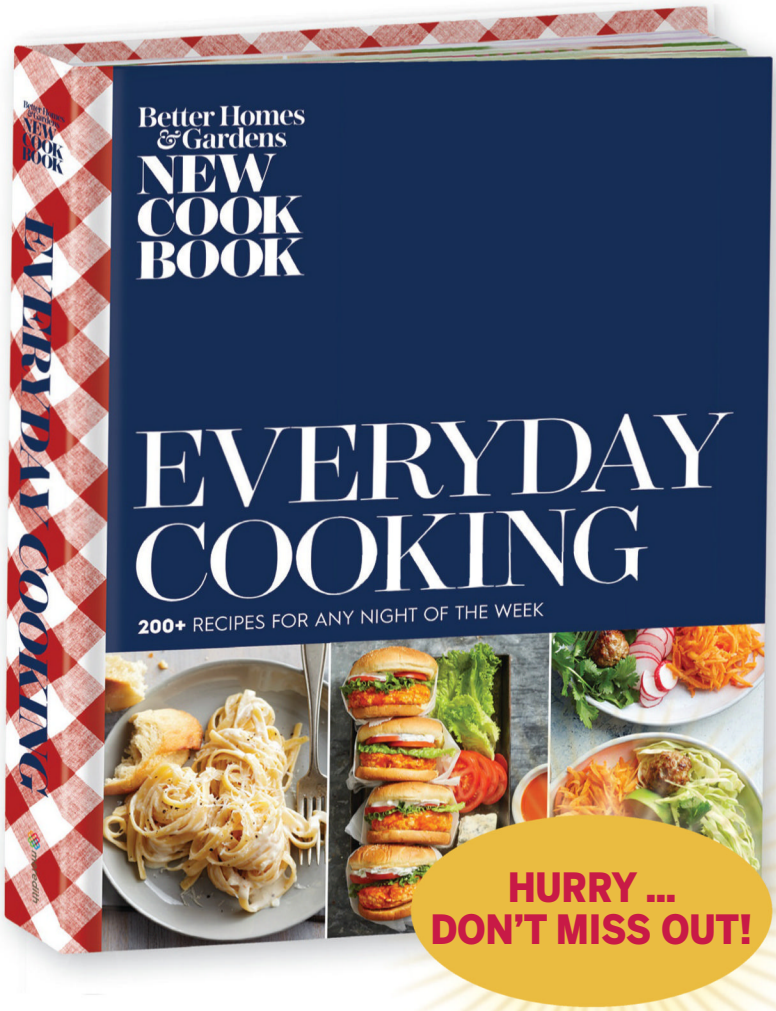
From the cooking experts at

Better Homes & Gardens®

All of your favorite, easy-to-make Test Kitchen recipes ... plus so much more!



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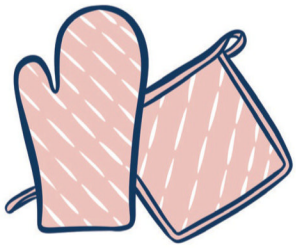
Tips to

MAKE IT & TAKE IT

Before you hit the road, check out these helpful tips for safely preparing, transporting, and storing your food.

Pack serving utensils in a resealable plastic bag. You can place your dirty utensils back in the bag so the host doesn't have to clean them.



WHEN TRANSPORTING A HOT DISH TO A GATHERING, REMEMBER TO INCLUDE POT HOLDERS.

COLD DISHES

Seal cold dishes tightly, then place them in an insulated bag, wooden box, or basket. Surround the chilled dish with clean, crumpled newspaper. For long trips, pack the foods in a cooler with ice packs or ice cubes in resealable plastic bags.

Foods travel most safely on the floor of the car. Be sure to remove projectiles such as backpacks, bags, and briefcases from the seat above them so your food doesn't get smashed if you make a quick stop.

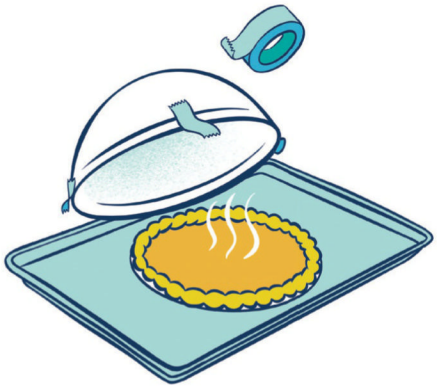
Portion

IT OUT

Put small portions of food on the buffet, leaving replenishments in the refrigerator or the oven.

Place casseroles in a sturdy cardboard box or cooler lined with a clean kitchen towel.

Secure the dish in the box by tucking rolled or folded towels around the edges of the casserole. Cover top with a towel or blanket to keep warm.



CAKES & PIES

Tape the platter or pie plate holding your baked goods to a shallow baking pan using double-stick tape. Place an inverted large, deep bowl over the cake or pie and tape it securely to the baking pan.

ILLUSTRATIONS: ANANDA WALDEN

Transport recipes in parts, then assemble the dish when you arrive, for best results.

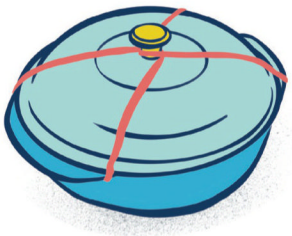
If you're bringing a salad, store the dressing in a tight-fitting container and the salad ingredients separate. When you get to the party, toss it all together.

DRINKS

Beverages travel best when placed in large jars with tight-fitting lids. Clean ½-gallon milk cartons work well also.

CASSEROLES

Use criss-crossed rubber bands to securely attach lids to pans and casseroles for transporting.



Pack and Go

IF YOU ARE BRINGING HOT AND COLD ITEMS, LOAD YOUR COLD FOODS FIRST SO YOUR HOT DISH CAN STAY IN THE OVEN LONGER.

BITE-SIZE FOODS

Small appetizers, pastries, and individual desserts tend to slide around when being transported.

To solve this problem, cover a shallow baking pan with a clean kitchen towel. Then place the small items on top and cover with plastic wrap. The towel will hold the small items safely in place.

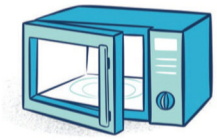
If you must transport food in your trunk, place it on a nonskid mat.

Food Safety TIPS

KEEP IT CLEAN

Wash hands and surfaces that come into contact with food.

After cooking, refrigerate perishable foods immediately in shallow containers.



KEEP IT SAFE

Keep raw meat separated from ready-to-eat foods such as fruit, lettuce, and bread.

Cook foods to safe internal temperatures.

Sanitize cutting boards after use.

Reheat hot foods to 165°F using a stove, oven, or microwave.

Discard any food that has been at room temperature for more than 2 hours.

Replace empty platters with freshly filled platters. Do not add new food to a container that holds older food.

BISCUITS AND SAUSAGE GRAVY

How to
BAKE IN RAMEKINS

Divide gravy among six 8- to 10-oz. round, straight-sided ramekins or baking dishes. Arrange dishes in a shallow baking pan. Top each with an unbaked biscuit. Bake in a 425°F oven until biscuits are golden and gravy is bubbly, 20 to 25 minutes. If you like, sprinkle with chopped fresh herbs.

I'll bring a

BRUNCH Bake

Hauling a plate of pancakes or pile of eggs to your potluck can be tricky, but these a.m. one-dish bakes are travel-ready and party-approved.

BISCUITS AND SAUSAGE GRAVY

HANDS ON 30 minutes
BAKE 18 minutes at 425°F

- **1 Tbsp. salted butter**
- **1 cup chopped onion**
- **12 oz. ground pork sausage**
- **2¾ cups all-purpose flour, divided**
- **3 cups milk**
- **1 tsp. salt, divided**
- **½ tsp. black pepper, divided**
- **⅓ cup chopped fresh chives and/or sage**
- **1 Tbsp. sugar**
- **2 tsp. baking powder**
- **½ tsp. baking soda**
- **⅓ cup salted butter, cut up**
- **3 Tbsp. shortening**
- **1 cup buttermilk**

1. Preheat oven to 425°F. For gravy, in a 12-inch oven-going skillet melt the 1 Tbsp. butter over medium. Stir in onion. Cook and stir until golden brown, about 4 minutes. Add sausage; cook and stir over medium-high until sausage is browned. Stir in ¼ cup of the flour. Add the milk and ¼ tsp. each of the salt and pepper. Cook and stir until thickened and bubbly; cook and stir 1 minute more. Remove from heat. Stir in chives.

2. For biscuits, in a large bowl whisk together remaining 2½ cups flour, the sugar, baking powder, baking soda, and remaining ¾ tsp. salt and ¼ tsp. pepper. Using a pastry blender, cut in the ⅓ cup butter and the shortening until mixture resembles coarse crumbs. Make a well in the center of flour mixture. Add buttermilk all at once. Use a fork to stir just until moistened.

3. Turn dough out onto a floured surface. Knead dough gently until nearly smooth, 10 to 12 strokes. Pat or lightly roll dough until ¾ inch thick. Cut with a floured 2¾- to 3-inch biscuit cutter; reroll scraps as necessary and dip cutter into flour between cuts. Top gravy with biscuit cutouts, spacing evenly.

4. Bake, uncovered, until biscuits are golden and gravy is bubbly, 18 to 20 minutes. If you like, sprinkle with additional chopped chives. **Makes 6 servings.**

PER SERVING *647 cal, 37 g fat (16 g sat fat), 83 mg chol, 1,298 mg sodium, 57 g carb, 2 g fiber, 13 g sugars, 21 g pro.*

Spicy ITALIAN SAUSAGE GRAVY

Prepare gravy as directed, except substitute ground hot Italian sausage for the pork sausage. Cut 1 green or red bell pepper into strips; cook with the onion. Add 2 Tbsp. chopped dried tomatoes (not oil-packed) with the milk. Stir 2 Tbsp. chopped fresh basil and, if you like, ¼ cup freshly grated Parmesan cheese into thickened gravy.

PER SERVING
635 cal, 34 g fat (16 g sat fat), 71 mg chol, 1,334 mg sodium, 59 g carb, 3 g fiber, 13 g sugars, 21 g pro.

Caramelized MUSHROOM AND ONION GRAVY

Prepare gravy as directed, except omit sausage. Increase salted butter to ¼ cup and onion to 2 cups. Cook 1 lb. coarsely chopped assorted fresh mushrooms (cremini, button, oyster, and/or shiitake) and 1½ tsp. minced garlic (3 cloves) with the onion until golden brown, about 15 minutes. Stir 2 Tbsp. chopped fresh thyme and 1 tsp. Worcestershire sauce into thickened gravy. PER SERVING *562 cal, 27 g fat (15 g sat fat), 59 mg chol, 931 mg sodium, 67 g carb, 4 g fiber, 14 g sugars, 14 g pro.*

What's
CHORIZO?
Mexican-style chorizo is made with raw ground pork and intensely seasoned with garlic, paprika, and other spices.

CHEESY CHORIZO FRITTATA

HANDS ON 15 minutes
BAKE 15 minutes at 450°F

- **Nonstick cooking spray**
- **9 oz. uncooked ground chorizo or ground pork sausage**
- **1 fresh poblano pepper, seeded and chopped (tip, *p. 52*)**
- **½ cup chopped onion**
- **½ cup roasted red bell peppers, drained and chopped**
- **12 eggs**
- **½ cup whole milk**
- **¼ tsp. salt**
- **¼ tsp. black pepper**
- **½ cup shredded Mexican-style four-cheese blend or cheddar cheese (2 oz.)**
- **2 Tbsp. chopped fresh cilantro**
- **Toppings: chopped tomatoes, sliced avocado, and/or fried tortilla strips (optional)**

1. Preheat oven to 450°F. Generously coat a 13x9-inch baking pan with cooking spray.
2. In a 10-inch skillet cook chorizo, poblano pepper, and onion over medium until chorizo is browned. Remove from heat; drain off fat. Stir in roasted peppers. Spread mixture in prepared pan.
3. In a large bowl whisk together eggs, milk, salt, and black pepper. Stir in cheese and cilantro. Pour egg mixture over chorizo mixture.
4. Bake, uncovered, until set, 15 to 20 minutes. If you like, add cilantro and/or other desired toppings. **Makes 12 servings.**
PER SERVING *209 cal, 15 g fat (6 g sat fat), 212 mg chol, 458 mg sodium, 3 g carb, 0 g fiber, 1 g sugars, 14 g pro.*

BLUEBERRY BUTTERMILK PANCAKE BAKE

HANDS ON 20 minutes
CHILL 4 hours
BAKE 50 minutes at 350°F

- **24 4-inch frozen buttermilk pancakes, thawed, or homemade buttermilk pancakes**
- **1½ cups fresh or frozen blueberries**
- **1 tsp. lemon zest**
- **6 eggs**
- **1½ cups milk**
- **1 cup heavy cream**
- **1 cup sugar, divided**
- **2 tsp. vanilla**
- **¾ cup all-purpose flour**
- **6 Tbsp. salted butter, melted**
- **¼ tsp. ground cinnamon**
- **Warm maple syrup (optional)**

1. Cut pancakes in half and arrange, cut edges down, in two rows in a 3-qt. rectangular baking dish. In a small bowl toss blueberries with lemon zest; sprinkle over and between pancakes.
2. In a large bowl lightly beat eggs. Whisk in milk, cream, ¼ cup of the sugar, and the vanilla. Pour over pancakes. Press down lightly with the back of a large spoon until pancakes are moistened. Cover and chill at least 4 hours or overnight.
3. For streusel, stir together remaining ¾ cup sugar, the flour, melted butter, and cinnamon. Cover and chill at least 4 hours or overnight.
4. Preheat oven to 350°F. Crumble streusel mixture over top of pancakes. Bake, uncovered, until set, 50 to 55 minutes. Let stand 5 minutes before serving. If you like, serve with syrup, additional fresh blueberries, and/or lemon zest. **Makes 8 servings.**
PER SERVING *652 cal, 31 g fat (14 g sat fat), 236 mg chol, 644 mg sodium, 82 g carb, 2 g fiber, 40 g sugars, 14 g pro.*

BLUEBERRY BUTTERMILK
PANCAKE BAKE

APPLE-FENNEL HAM AND EGG CASSEROLE

Dry OUT

To dry bread cubes, let them stand at room temperature, uncovered, 6 hours. Or, spread on a rimmed baking sheet; bake in a 300°F oven until dry, 8 to 10 minutes.

PEANUT BUTTER-BERRY BRUNCH CASSEROLE

HANDS ON 30 minutes
CHILL 2 hours
STAND 40 minutes
BAKE 40 minutes at 350°F

- **2 Tbsp. salted butter, softened**
- **10 cups baguette bread cubes, dried (tip, *opposite*)**
- **½ cup chunky natural peanut butter**
- **1 8-oz. pkg. cream cheese, softened, divided**
- **6 Tbsp. plus 2 tsp. granulated sugar, divided**
- **½ cup strawberry and/or blackberry jam**
- **6 eggs**
- **3½ cups milk**
- **½ cup heavy cream**
- **1¼ tsp. vanilla**
- **½ tsp. salt**
- **¼ tsp. ground nutmeg**
- **3 Tbsp. salted butter, melted**
- **¼ cup sugar cubes, coarsely crushed (optional)**
- **Fresh strawberries or blackberries and/or powdered sugar (optional)**

1. Spread softened butter all over in a 3-qt. rectangular baking dish. Arrange bread cubes in prepared dish. In a bowl stir together peanut butter, half of the cream cheese, and the 2 tsp. sugar. Use two spoons to drop mounds of peanut butter mixture into crevices among the bread cubes. Drop mounds of jam into empty crevices. Cube remaining cream cheese; tuck cubes in any empty spaces.
2. In a large bowl whisk together next six ingredients (through nutmeg) and the 6 Tbsp. sugar. Pour egg mixture over bread mixture in dish. Press down lightly with the back of a large spoon until all the bread is moistened. Cover and chill at least 2 hours or overnight.
3. Let casserole stand 30 minutes at room temperature before baking. Preheat oven to 350°F. Uncover dish. Drizzle with melted butter and sprinkle with crushed sugar cubes (if using).
4. Bake until center is puffed and golden, 40 to 45 minutes. If necessary to prevent overbrowning, cover with foil the last 10 minutes. Let stand 10 minutes before serving. If you like, sprinkle with fresh berries and powdered sugar.
Makes 12 servings.
PER SERVING *427 cal, 24 g fat (11 g sat fat), 141 mg chol, 529 mg sodium, 42 g carb, 2 g fiber, 19 g sugars, 13 g pro.*

PEANUT BUTTER-BERRY BRUNCH CASSEROLE

APPLE-FENNEL HAM AND EGG CASSEROLE

HANDS ON 25 minutes
BAKE 1 hour at 325°F
STAND 10 minutes

- **Nonstick cooking spray**
- **4 cups small rye bread cubes, dried (tip, *opposite*), divided**
- **1 medium fennel bulb**
- **6 oz. thinly sliced cooked ham, chopped (1¼ cups)**
- **1 large Granny Smith apple, cored and chopped (1½ cups)**
- **4 oz. Havarti cheese, shredded (1 cup)**
- **½ cup thinly sliced green onions**
- **6 eggs, lightly beaten**
- **2 cups milk**
- **¼ tsp. black pepper**

1. Preheat oven to 325°F. Coat a 2-qt. baking dish with cooking spray. Spread half of the bread cubes in prepared dish. If you like, reserve some of the green feathery tops from the fennel bulb for a garnish. Trim, core, and chop fennel bulb; measure 1 cup. Sprinkle chopped fennel over bread in dish. Top with ham, apple, cheese, and green onions. Top with remaining bread cubes.
2. In a medium bowl whisk together eggs, milk, and pepper. Pour evenly over bread mixture in dish. Press down lightly with the back of a large spoon until all the bread is moistened.
3. Bake, uncovered, until a knife inserted in the center comes out clean, about 1 hour. Let stand 10 minutes before serving. If you like, sprinkle with reserved fennel fronds.
Makes 8 servings.
PER SERVING *242 cal, 11 g fat (5 g sat fat), 167 mg chol, 523 mg sodium, 19 g carb, 3 g fiber, 7 g sugars, 16 g pro.*

I'll bring a

BOARD

Celebrate the holidays with the ultimate wreath-shape boards. Enjoy creative, easy-to-make spreads perfect for munching and toasting all season long.

MARINATED FETA AND OLIVES

PREP 30 minutes
MARINATE 4 hours

- **16 oz. feta cheese, cut into ½-inch cubes**
- **1 cup pitted Kalamata olives**
- **1 cup pitted green olives**
- **½ cup bottled roasted red sweet peppers, cut into strips**
- **1 red onion, cut into thin wedges**
- **½ cup olive oil**
- **½ cup white or red balsamic vinegar**
- **4 cloves garlic, minced**
- **1 Tbsp. chopped fresh thyme**
- **2 tsp. chopped fresh oregano**
- **½ tsp. cracked black pepper**

1. In a large glass or stainless steel bowl combine first five ingredients (through onion). **2.** In a screw-top jar combine remaining ingredients. Cover and shake well. Pour over olive mixture; toss gently to coat. **3.** Cover and marinate in the refrigerator for 4 to 6 hours. Drain; thread onto appetizer skewers with other ingredients (tip, *left*). **Makes 5 cups.**

PER ¼ CUP *139 cal, 12 g fat (4 g sat fat), 20 mg chol, 444 mg sodium, 4 g carb, 1 g fiber, 2 g sugars, 3 g pro.*

Roasted Red PEPPER HUMMUS

Prepare Classic Hummus as directed except add ¾ cup jarred roasted red peppers to food processor with chickpeas. Makes 2½ cups.

GREEN DIPPERS

Romaine leaves
Blanched snap peas and green beans
Halved baby cucumbers

Pesto HUMMUS

Prepare Classic Hummus as directed except stir ¼ to ⅓ cup pesto into hummus. Serve as directed. Makes 1¾ cups.

YELLOW DIPPERS

Pita chips
Yellow cherry tomatoes
Summer squash slices
Rice crackers

CLASSIC HUMMUS

START TO FINISH 15 minutes

- 1 15- to 15.5-oz. can chickpeas, rinsed and drained
- ¼ cup tahini
- ¼ cup fresh lemon juice
- ¼ cup olive oil
- ½ tsp. salt
- ¼ tsp. paprika
- 1 clove garlic, minced
- Roasted chickpeas (optional)
- Desired dippers

1. In a food processor or blender combine chickpeas, tahini, lemon juice, oil, salt, paprika, and garlic. Cover and process or blend until smooth, stopping and scraping sides as necessary.
2. Transfer hummus to a small serving bowl. If you like, drizzle with additional oil and top with roasted chickpeas. Serve hummus with desired dippers.
Makes 1¾ cups.
PER 2 TBSP. *83 cal, 7 g fat (1 g sat fat), 0 mg chol, 119 mg sodium, 5 g carb, 0 g fiber, 0 g sugars, 2 g pro.*

DID SOMEONE SAY SHRIMP COCKTAIL?
Pairing Bloody Marys with cooked shrimp creates a flavor profile similar to the classic app.
BABY DILL PICKLES
HOT OR SWEET CHERRY PEPPERS
GIVE IT A SQUEEZE
Fresh lemon juice brightens and balances the richness of the tomato juice.
CHEESE, PLEASE!
Cut cheese into cubes for the perfect bite-size piece to add to skewers.
PICKLED OKRA

BLOODY MARY MIX

START TO FINISH 10 minutes

- 1 46-oz. bottle hot-style or regular vegetable juice
- ½ cup fresh lemon juice
- 1 Tbsp. prepared horseradish
- 1 Tbsp. Worcestershire sauce
- 1 tsp. celery salt
- Ice cubes
- Vodka
- Black pepper (optional)
- Desired garnishes *(left)* (optional)

1. For mix, in a large pitcher combine the first five ingredients (through celery salt). Cover and chill until ready to serve.

2. To serve, pour ½ cup drink mix into an ice-filled glass. Add desired amount of vodka and, if you like, sprinkle with pepper. Serve with desired garnishes.

Makes 6 cups.

PER ½ CUP *91 cal, 0 g fat, 0 mg chol, 366 mg sodium, 6 g carb, 1 g fiber, 4 g sugars, 1 g pro.*

Storage

FOR ON-THE-GO BOARDS

Farberware Build-a-Board products make traveling with charcuterie a breeze!

Lazy Susan Turntable
The built-in compartments and turntable make serving simple and convenient.

Bamboo Cutting Board
The single storage compartment makes it easy to assemble and design a board to go.

Large Snacklebox
The eleven storage compartments keep everything separate until you're ready to assemble.

Small Snacklebox
The seven-compartment box is perfect for smaller affairs, including picnics or road trips.

PICKLE APP

I'll bring a

In a pickle? You can't go wrong with a dill-forward dish.

PICKLE POPPERS

HANDS ON 15 minutes
BAKE 15 minutes at 350°F

- 12 whole baby dill pickles
- 1 8-oz. pkg. cream cheese, softened
- ½ cup finely shredded cheddar cheese (2 oz.)
- 1 to 2 jalapeño peppers, seeded and finely chopped (tip, *p. 52*)
- ¼ tsp. garlic powder
- ⅛ tsp. salt
- ⅛ tsp. black pepper
- 12 thin slices deli ham or turkey, halved
- 2 Tbsp. jalapeño or hot pepper jelly, melted (optional)

1. Preheat oven to 350°F. Line a 15x10-inch baking pan with foil. Halve pickles lengthwise. Carefully scoop out the centers. Pat dry.
2. In a medium bowl combine next six ingredients (through black pepper). Beat with a mixer on medium until combined. Transfer cream cheese mixture to a resealable plastic bag. Snip a corner of the bag; pipe cream cheese mixture into pickle halves. Wrap each pickle half with ham and secure with a toothpick, if needed. Place pickles in prepared pan. Brush with jelly (if using).
3. Bake until heated through, about 15 minutes.
Makes 24 poppers.
PER POPPER *50 cal, 4 g fat (2 g sat fat), 15 mg chol, 241 mg sodium, 1 g carb, 0 g fiber, 0 g sugars, 2 g pro.*

TRY THEM COLD!

Instead of baking, cover and chill the pickle poppers up to 1 hour before serving.

PICKLED DE GALLO

HANDS ON 15 minutes
CHILL 24 hours

- 1 cup chopped yellow bell pepper
- 1 cup chopped fresh seeded tomato
- 1 cup chopped dill pickles
- ½ cup chopped red onion
- ¼ cup pickled jalapeño slices, chopped
- ¼ cup chopped fresh flat-leaf parsley
- 1 tsp. minced garlic (2 cloves)
- 2 Tbsp. dill pickle juice
- 1 Tbsp. fresh lime juice
- ¼ tsp. salt
- ¼ tsp. black pepper
- 1 avocado, chopped
  Potato chips, tortilla chips, or scoop-shape corn chips

In a medium bowl combine the first seven ingredients (through garlic). Add pickle juice, lime juice, salt, and black pepper; toss to coat. Cover and chill up to 24 hours. Before serving, stir in avocado. Serve with chips.
Makes 4 cups.
PER ¼ CUP *23 cal, 1 g fat (0 g sat fat), 0 mg chol, 166 mg sodium, 3 g carb, 1 g fiber, 1 g sugars, 0 g pro.*

DRIED BEEF CHEESE BALL

HANDS ON 15 minutes
CHILL 4 hours

- 1 8-oz. pkg. cream cheese, softened
- ¼ cup sour cream
- 2 tsp. Worcestershire sauce
- 2 tsp. prepared horseradish (optional)
- 4 oz. smoked cheddar or smoked Gouda cheese, shredded (1 cup)
- ½ cup chopped dill pickles
- 1 2.25- to 2.5-oz. jar dried beef, finely chopped, divided
- 1 Tbsp. finely chopped fresh flat-leaf parsley
  Crackers and/or vegetable dippers

1. In a large bowl combine cream cheese and sour cream. Beat with a mixer on low until combined. Add Worcestershire sauce and horseradish (if using); beat until combined. Stir in cheddar cheese, pickles, and ¼ cup of the chopped dried beef.
2. Place cream cheese mixture on a large piece of plastic wrap. Use the plastic wrap to shape mixture into a ball (mixture will be soft). Wrap plastic wrap around cheese ball. Chill until firm enough to handle, 4 to 24 hours. Unwrap; shape into a smoother ball shape.
3. On a plate combine remaining chopped dried beef and the parsley. Roll cheese ball in dried beef mixture to coat. Loosely cover; chill until ready to serve. Serve with crackers and/or vegetable dippers.
Makes 1½ cups.
PER 2 TBSP. *122 cal, 11 g fat (6 g sat fat), 36 mg chol, 328 mg sodium, 2 g carb, 0 g fiber, 1 g sugars, 5 g pro.*

DILL PICKLE DEVILED EGGS

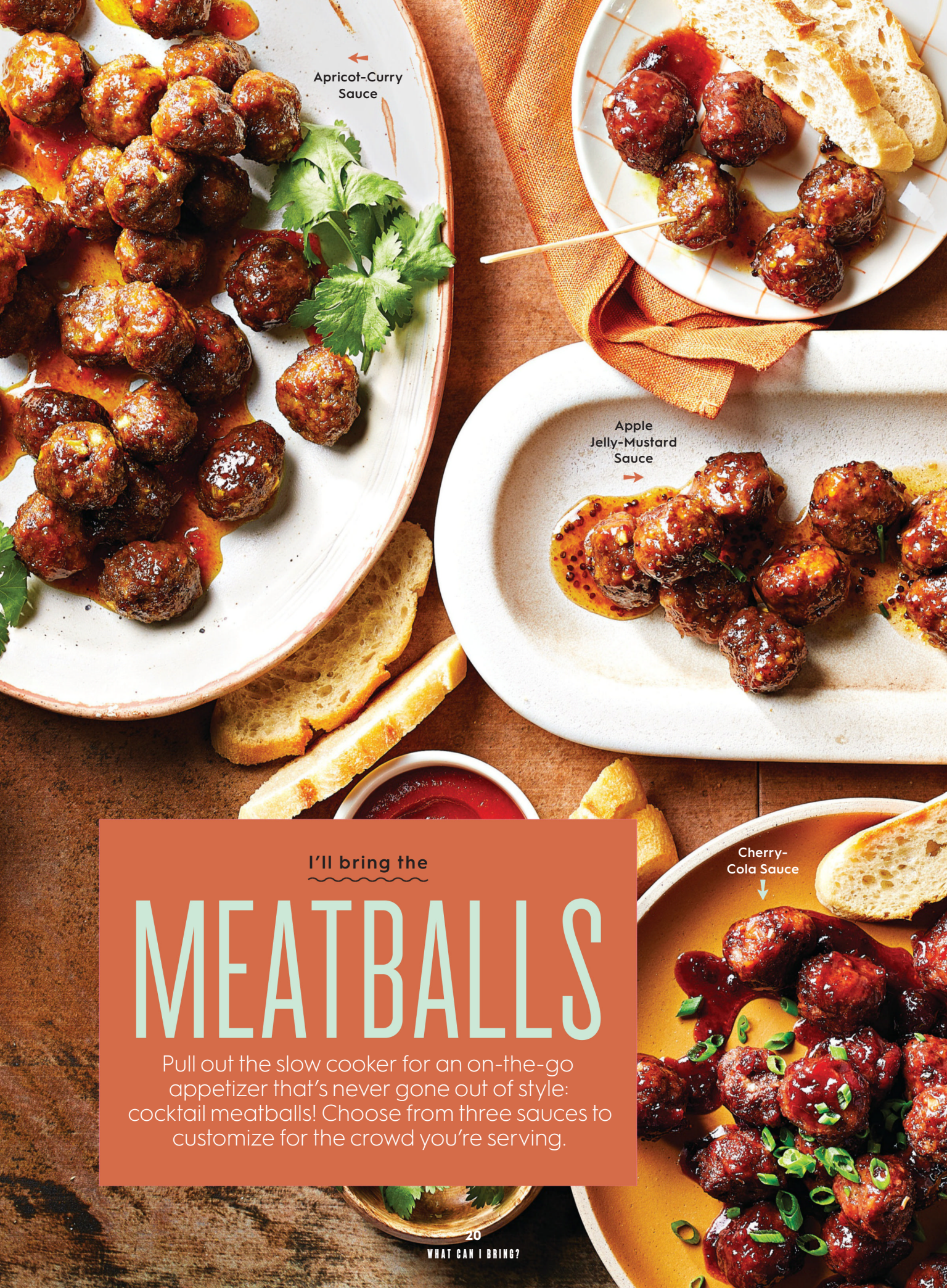
HANDS ON 15 minutes
CHILL 4 hours

- 6 hard-boiled eggs, peeled (tip, *below*)
- ¾ cup dill pickle liquid (from one 16-oz. jar dill pickle slices)
- ½ cup water
- 2 Tbsp. mayonnaise
- 2 Tbsp. cream cheese, softened
- 2 Tbsp. finely chopped ham
- 2 Tbsp. finely chopped dill pickles
- ⅛ tsp. black pepper
  Dill pickle slices and/or fresh dill sprigs (optional)

1. Place eggs in a 1-qt. resealable plastic bag set in a shallow dish. Combine pickle liquid and the water. Pour over eggs; squeeze out excess air and seal bag. Chill at least 4 hours or overnight, turning bag occasionally.
2. Drain eggs; halve each lengthwise. Gently scoop out yolks and place in a small bowl. Set whites aside. Mash yolks with a fork. Add next five ingredients (through pepper); mix well. Spoon or pipe yolk mixture into egg white halves. If you like, top each with a pickle slice and dill sprig.
Makes 12 servings.
PER SERVING *68 cal, 5 g fat (2 g sat fat), 98 mg chol, 281 mg sodium, 1 g carb, 0 g fiber, 1 g sugars, 4 g pro.*

Hard-Boiled Eggs

Place eggs in a single layer in a large saucepan (don't stack them). Add enough cold water to cover eggs by 1 inch. Bring to a rapid boil over high (water will have large, rapidly breaking bubbles). Remove from heat; let stand, covered, 15 minutes (18 minutes for extra-large eggs); drain.



I'll bring the

MEATBALLS

Pull out the slow cooker for an on-the-go appetizer that's never gone out of style: cocktail meatballs! Choose from three sauces to customize for the crowd you're serving.

SLOW COOKER COCKTAIL MEATBALLS

HANDS ON 35 minutes
BAKE 20 minutes at 375°F
SLOW COOK 1½ hours (high) or 3 hours (low)

- **2 eggs**
- **½ cup fine dry bread crumbs**
- **½ cup finely chopped onion**
- **1 tsp. minced garlic (2 cloves)**
- **2 Tbsp. milk**
- **½ tsp. salt**
- **½ tsp. black pepper**
- **2 lb. ground beef**
- **1 recipe desired Sauce *(right)***

1. Preheat oven to 375°F. In a large bowl combine the first seven ingredients (through pepper). Add beef; mix well. Shape mixture into 36 meatballs; place in a shallow baking pan. Bake until meatballs are done (160°F), 20 to 25 minutes.
2. Using tongs, transfer meatballs to a 3½- to 4-qt. slow cooker. Pour sauce over meatballs.
3. Cover and cook on low 3 to 4 hours or high 1½ to 2 hours. Serve immediately or keep warm, covered, on warm or low up to 2 hours. Serve meatballs sprinkled with desired topper.
Makes 36 meatballs.
MAKE-AHEAD TIP Prepare through Step 1. Cool baked meatballs. Place meatballs in a single layer on a baking sheet lined with waxed paper. Freeze until firm, about 30 minutes. Transfer meatballs to resealable freezer bags and freeze up to 3 months. Thaw in the refrigerator before continuing with Step 2.

Spins

APRICOT-CURRY SAUCE

In a small bowl stir together 2 cups apricot preserves, ⅓ cup reduced-sodium soy sauce, ¼ cup cider vinegar, 4 tsp. grated fresh ginger, and 4 tsp. curry powder. Serve with chopped fresh cilantro and/or sriracha sauce.

PER MEATBALL
102 cal, 3 g fat (1 g sat fat), 27 mg chol, 157 mg sodium, 13 g carb, 0 g fiber, 8 g sugars, 6 g pro.

CHERRY-COLA SAUCE

In a small bowl stir together 1⅓ cups black cherry preserves, 1 cup cherry-flavor cola, ¼ cup Dijon mustard, and ¼ cup finely chopped green onions. Sprinkle with sliced green onions.

PER MEATBALL
90 cal, 3 g fat (1 g sat fat), 27 mg chol, 102 mg sodium, 11 g carb, 0 g fiber, 6 g sugars, 6 g pro.

APPLE JELLY-MUSTARD SAUCE

In a small bowl stir together 1 cup apple jelly, ½ cup apple juice, ⅓ cup coarse ground mustard, 2 tsp. Worcestershire sauce, and a dash of hot sauce. Sprinkle with chopped fresh chives.

PER MEATBALL
84 cal, 3 g fat (1 g sat fat), 27 mg chol, 122 mg sodium, 8 g carb, 0 g fiber, 5 g sugars, 6 g pro.

I'll bring a

CHEESE BALL

This season, the charcuterie board is getting a new addition to love: the cheese BALL. These two merry twists on the vintage classic—one sweet, one savory—will bring in all the oohs, aahs, and yums!

A Merry CHEESE BALL TREE

Prepare Gingered-Orange Cheesecake Ball as minis (tip, *p. 25*). To create ornaments, roll mini cheesecake balls in sprinkles, chopped nuts, and/or toasted shredded coconut; top each with a mini peanut butter cup. Use thinly sliced apples and pears to make the tree and sprinkle with nuts and dried cranberries. Use a slice of toasted pound cake for the trunk. If you like, drizzle with honey.

GINGERED-ORANGE CHEESECAKE BALL

HANDS ON 25 minutes
CHILL 4 hours

- 1 8-oz. pkg. reduced-fat cream cheese (Neufchatel), softened
- ½ cup salted butter, softened
- ⅓ cup powdered sugar
- 1½ tsp. orange zest
- 1 Tbsp. orange juice
- 2 tsp. very finely chopped crystallized ginger
- 3 Tbsp. finely chopped toasted macadamia nuts
- 3 Tbsp. toasted coconut
- Apple and pear slices
- Toasted pound cake slices, shortbread cookies, dried cranberries, and mixed nuts
- Honey (optional)

1. In a medium bowl combine first five ingredients (through orange juice). Beat with a mixer on medium 30 seconds. Stir in ginger. Line a 1½- to 2-cup mold or bowl with plastic wrap. Spoon in cheese mixture, pressing gently; smooth top. Cover and chill 4 to 24 hours.
2. To serve, invert mold onto a board or serving platter; remove plastic wrap. Top with nuts and coconut. Serve with fruit, pound cake, cookies, dried cranberries, and nuts. If you like, drizzle with honey. **Makes 1½ cups.**
PER 2 TBSP. *155 cal, 14 g fat (8 g sat fat), 34 mg chol, 125 mg sodium, 5 g carb, 0 g fiber, 4 g sugars, 2 g pro.*

Let's build
A SNOWMAN!

Make 3 cheese balls and roll each in a white coating: Roll the Dilled-Onion Cheese Ball in crushed potato chips, the Prosciutto-Basil Cheese Ball in finely grated Fontina or Asiago cheese, and the Spicy Taco Cheese Ball in queso fresco or Cotija cheese. For the final touches, add a prosciutto scarf, breadstick arms, a carrot nose, and sliced black olives for the buttons and eyes.

DILLED-ONION CHEESE BALL

HANDS ON 35 minutes
STAND 30 minutes
CHILL 4 hours

- 1 **8-oz. pkg. cream cheese, cut into cubes**
- 4 **oz. Gouda cheese, finely shredded (1 cup)**
- ¼ **cup salted butter**
- 1 **Tbsp. milk**
- 2 **Tbsp. thinly sliced green onion**
- 2 **Tbsp. chopped fresh dill or 2 tsp. dried dill**
- ½ **cup desired Coating *(below)***
- **Assorted crackers, chips, and/or flatbread**

1. In a large bowl place cream cheese, Gouda, and butter; let stand at room temperature 30 minutes. Add milk. Beat with a mixer on medium until light and fluffy. Stir in green onion and dill. Shape cheese mixture into a ball. Cover and chill 4 to 24 hours. Unwrap; shape into a smoother ball shape.

2. Roll cheese ball in coating; let stand 15 minutes. Serve with crackers and/or flatbread.

Makes 1½ cups.

PER 2 TBSP. *63 cal, 6 g fat (3 g sat fat), 16 mg chol, 62 mg sodium, 1 g carb, 0 g fiber, 0 g sugars, 2 g pro.*

Coatings → Chopped fresh herbs (such as chives or flat-leaf parsley) • Crumbled cooked bacon • Crushed cheese-flavor crackers • Crushed potato chips • Crushed wasabi peas • Finely chopped dried fruit • Finely chopped toasted almonds or other nuts • Poppy seeds • Shredded or grated cheese

PROSCIUTTO-BASIL CHEESE BALL

Prepare as directed through Step 1, except substitute Fontina cheese for the Gouda cheese, stir in 2 oz. chopped prosciutto and 2 Tbsp. chopped fresh basil with the green onion, and omit dill. In Step 2, use chopped toasted pine nuts for the coating.

PER 2 TBSP. *186 cal, 18 g fat (8 g sat fat), 47 mg chol, 286 mg sodium, 2 g carb, 0 g fiber, 1 g sugars, 2 g pro.*

SPICY TACO CHEESE BALL

Prepare as directed through Step 1, except substitute Mexican-style four-cheese blend for the Gouda cheese, stir in 2 Tbsp. chopped bottled jalapeño peppers with the green onion, and omit dill. In Step 2, use crushed corn chips for the coating.

PER 2 TBSP. *150 cal, 14 g fat (8 g sat fat), 41 mg chol, 197 mg sodium, 3 g carb, 0 g fiber, 1 g sugars, 4 g pro.*

Make **MINIS**

Prepare as directed, except chill cheese mixture before shaping into balls. After chilling, form each ball using 2 Tbsp. cheese mixture. Roll in desired coating. Makes 12 to 14 mini balls.

MAKE AHEAD

Prepare as directed through Step 1, shaping into ball. Place uncoated ball in a freezer container. Freeze up to 1 month. To serve, thaw in the refrigerator overnight. Roll in desired coatings as directed. (Coatings won't hold well in the freezer.)

I'll bring a

SNACK MIX

Throwing a party or heading out to one? Load up on snacks. A big batch of homemade mixes is perfect for guests to munch on while they mingle.

Sweet and Spicy ROASTED NUT AND OLIVE MIX, *p. 29*

Cheesy SNACK MIX, *p. 29*

Coffee-Caramel POPCORN

SWEET AND SPICY ROASTED NUT AND OLIVE MIX

PICTURED ON *P. 26*
HANDS ON 15 minutes
STAND 10 minutes
ROAST 13 minutes at 350°F

- ⅔ **cup pitted Kalamata olives, quartered lengthwise**
- 3 **Tbsp. honey**
- 2 **Tbsp. olive oil**
- 1 **tsp. salt, divided**
- 1 **lb. raw assorted nuts (such as pecans, cashews, almonds, and/or pistachios) (about 4 cups)**
- 2 **Tbsp. sugar**
- 2 **tsp. paprika**
- ½ **tsp. ground cinnamon**
- ½ **tsp. cayenne pepper**

1. Preheat oven to 350°F. Line a large shallow baking pan and a baking sheet with parchment paper. **2.** Line a microwave-safe plate with 2 layers of paper towels. Arrange olive quarters in an even layer on prepared plate. Microwave, flipping every 30 seconds, until olives look dry, 3 to 3½ minutes. Let stand at room temperature 10 minutes (olives will crisp as they cool). **3.** Meanwhile, in a large bowl combine honey, oil, and ¼ tsp. of the salt. Add nuts; stir to coat evenly. Transfer nuts to prepared baking pan. Roast 5 minutes. Remove from oven and stir well. Return to oven; continue roasting, stirring once, until nuts are golden brown, 8 to 10 minutes more. **4.** While nuts are roasting, in a small bowl combine sugar, paprika, cinnamon, cayenne, and remaining ¾ tsp. salt. **5.** Working quickly, remove nuts from oven; transfer to prepared baking sheet, leaving excess honey and/or oil in the pan. Sprinkle nuts with dried olives and spice mixture; toss until thoroughly coated. Spread mixture in a single layer; allow to cool completely. **Makes 4 cups.**

STORAGE Store in an airtight container at room temperature up to 2 days or freeze up to 3 months.

PER ¼ CUP *223 cal, 19 g fat (2 g sat fat), 0 mg chol, 269 mg sodium, 13 g carb, 2 g fiber, 7 g sugars, 5 g pro.*

Mix it up!

These three recipes can be easily modified. Don't have a specific mix-in? No problem—get creative and swap it for a similar ingredient.

CHEESY SNACK MIX

PICTURED ON *P. 27*
HANDS ON 15 minutes
BAKE 30 minutes at 300°F

- 4 **cups crispy corn and rice cereal**
- 1 **1.75-oz. can shoestring potatoes**
- 2 **cups crisp breadsticks, broken into 2-inch pieces**
- 2 **cups bite-size cheese crackers**
- 1 **6-oz. can smoked whole almonds (optional)**
- ¼ **cup salted butter**
- 3 **Tbsp. bottled Italian vinaigrette salad dressing**
- ¼ **cup grated Parmesan cheese**
- ¼ **tsp. garlic powder**

1. Preheat oven to 300°F. In a shallow roasting pan combine first four ingredients (through crackers) and almonds (if using). **2.** In a small saucepan heat butter and vinaigrette over low until butter is melted. Stir in cheese and garlic powder. Drizzle butter mixture over cereal mixture; toss gently to coat. **3.** Bake, stirring twice, 30 minutes. Spread mixture on a large sheet of foil; cool. **Makes 9 cups.**

PER ½ CUP *128 cal, 6 g fat (3 g sat fat), 10 mg chol, 238 mg sodium, 16 g carb, 1 g fiber, 1 g sugars, 3 g pro.*

COFFEE-CARAMEL POPCORN

START TO FINISH 1 hour

- 1 **4.4-oz. pkg. lightly salted popped popcorn (such as Skinny Pop) (about 12 cups)**
- 1 **cup toasted pecan halves**
- 1 **cup toasted hazelnuts**
- **Salted butter, softened**
- 1⅓ **cups sugar**
- 1 **cup salted butter**
- ½ **cup light-color corn syrup**
- 1 **Tbsp. instant espresso coffee powder**
- 1 **tsp. vanilla**

1. Preheat oven to 300°F. Remove any unpopped corn kernels. Place popcorn and nuts in a roasting pan. Keep warm in oven. Coat a large sheet of foil with softened butter. **2.** For caramel, coat the sides of a heavy medium saucepan with softened butter. In prepared saucepan combine sugar, 1 cup butter, corn syrup, and espresso powder. Cook and stir over medium-high until mixture comes to a boil. Clip a candy thermometer to side of the pan. Reduce heat to medium. Continue boiling at a moderate, steady rate, stirring frequently, until thermometer registers 280°F (soft-crack stage), about 15 minutes. **3.** Immediately remove from heat; stir in vanilla. Carefully pour caramel mixture over popcorn mixture. Stir gently to coat. Spread popcorn mixture on buttered foil. Quickly break into clusters with two forks. When cool, place in an airtight container. Cover and store at room temperature up to 2 weeks. **Makes 10 cups.**

PER 1 CUP *515 cal, 36 g fat (13 g sat fat), 49 mg chol, 185 mg sodium, 50 g carb, 3 g fiber, 41 g sugars, 4 g pro.*

STORAGE

Store the Cheesy Snack Mix in an airtight container at room temperature up to 3 days. It starts to stale the longer it's stored.

I'll bring

SLIDERS

Sliders for the win! These mini sandwiches are not only cute, filling, and versatile, but also quick and easy to whip up for a crowd.

Make AHEAD

Prepare sandwiches through Step 2. Cover and chill up to 24 hours. Uncover and continue as directed in Step 3.

BARBECUE PORK SLIDERS

HANDS ON 25 minutes
BAKE 25 minutes at 350°F

- **6 Tbsp. salted butter, divided**
- **2 Tbsp. olive oil**
- **2 large onions, halved and thinly sliced (3 cups)**
- **½ tsp. salt**
- **¼ tsp. black pepper**
- **12 Hawaiian sweet rolls, split**
- **16 oz. purchased shredded barbecued pork**
- **6 oz. thinly sliced white cheddar cheese**

1. In a 12-inch skillet heat 2 Tbsp. of the butter and the oil over medium. Add onions, salt, and pepper. Cook, stirring occasionally, until very tender and starting to brown, about 15 minutes.
2. Preheat oven to 350°F. Arrange roll bottoms in a 13x9-inch baking pan or 3-qt. rectangular baking dish. Layer roll bottoms with pork, onions, and cheese. Add roll tops.
3. Melt remaining 4 Tbsp. butter. Drizzle over rolls. Cover with foil. Bake 15 minutes. Uncover; bake until cheese is melted and roll tops are light brown, 10 to 15 minutes more. **Makes 12 sliders.**

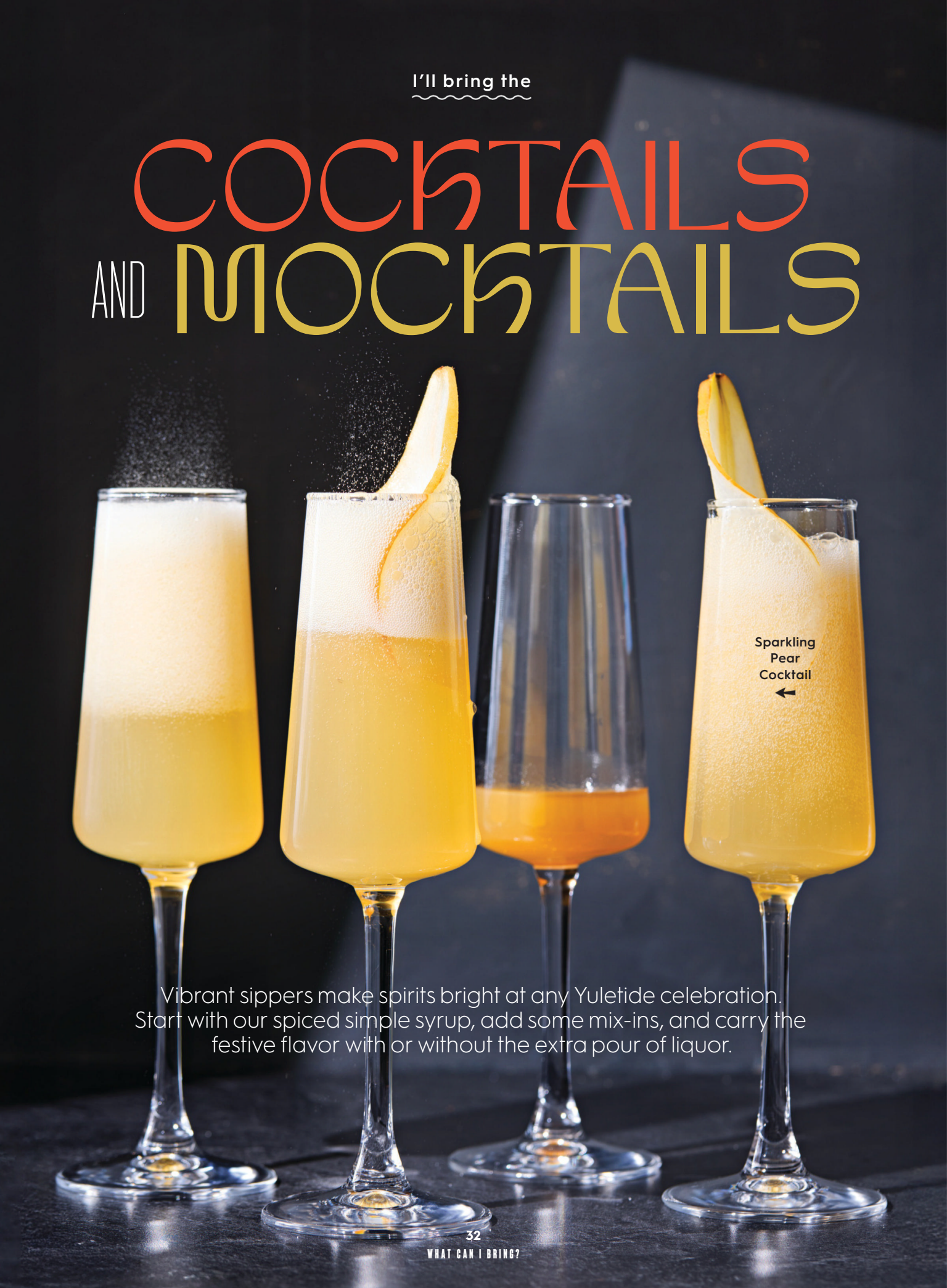
PER SLIDER *327 cal, 19 g fat (10 g sat fat), 64 mg chol, 478 mg sodium, 27 g carb, 1 g fiber, 14 g sugars, 12 g pro.*

Monte Cristo SLIDER MELTS

Prepare as directed, except substitute twelve 3-inch brioche buns, split in half, for the Hawaiian sweet rolls. Omit Step 1. Layer 12 hard-fried eggs (yolks broken) over bun bottoms in pan before topping with meat. Substitute 6 oz. each thinly sliced deli ham and turkey for the pork and Swiss cheese for the white cheddar. Spread cut sides of roll tops with ½ cup raspberry jam. Before serving, dust with powdered sugar.
PER SLIDER 350 cal, 14 g fat (5 g sat fat), 245 mg chol, 552 mg sodium, 36 g carb, 2 g fiber, 13 g sugars, 21 g pro.

I'll bring the

COCKTAILS AND MOCKTAILS



Vibrant sippers make spirits bright at any Yuletide celebration. Start with our spiced simple syrup, add some mix-ins, and carry the festive flavor with or without the extra pour of liquor.

SPICED SYRUP

In a small saucepan combine ½ cup water, ¼ cup packed brown sugar, ¼ cup pure maple syrup, 2 cinnamon sticks, and 8 whole cloves. Cook over medium until boiling, stirring to dissolve sugar. Remove from heat. Steep, covered, 20 minutes; strain syrup. Discard spices. Makes ¾ cup.

SPARKLING PEAR COCKTAIL

START TO FINISH 5 minutes

- **3 Tbsp. (1½ oz.) brandy**
- **3 Tbsp. (1½ oz.) pear nectar, chilled**
- **1½ Tbsp. (¾ oz.) Spiced Syrup (recipe, *above*)**
- **1½ Tbsp. (¾ oz.) fresh lemon juice**
- **3 Tbsp. (1½ oz.) chilled club soda**
- **Pear slice (optional)**

In a champagne flute combine brandy, pear nectar, Spiced Syrup, and lemon juice. Top with club soda and serve with a pear slice (if using). **Makes 1 cocktail.**

PER COCKTAIL *192 cal, 0 g fat, 0 mg chol, 15 mg sodium, 25 g carb, 1 g fiber, 22 g sugars, 0 g pro.*

MOCKTAIL Omit brandy and use 6 Tbsp. (3 oz.) club soda.

PER MOCKTAIL *95 cal, 0 g fat, 0 mg chol, 24 mg sodium, 25 g carb, 1 g fiber, 22 g sugars, 0 g pro.*

LARGE BATCH In a large jar or pitcher with a tight-fitting lid combine 1½ cups brandy, one 12-oz. can pear nectar, one recipe Spiced Syrup *(above),* and ¾ cup fresh lemon juice. Cover and chill until ready to serve. Add 1½ cups chilled club soda before serving. (For mocktail, omit brandy and increase club soda to 3 cups.) **Makes 8 servings (6 cups).**

LARGE BATCH In a large jar or pitcher with a tight-fitting lid combine 1½ cups vodka, 1½ cups cranberry juice, ¾ cup fresh lemon juice, and one recipe Spiced Syrup *(above left).* Cover and chill until ready to serve. Add 1½ cups chilled club soda before serving. (For mocktail, omit vodka, and increase cranberry juice to 3 cups.) **Makes 8 servings (6 cups).**

SPICED CRANBERRY COOLER

START TO FINISH 5 minutes

- **Ice cubes**
- **3 Tbsp. (1½ oz.) vodka**
- **3 Tbsp. (1½ oz.) cranberry juice cocktail**
- **1½ Tbsp. (¾ oz.) fresh lemon juice**
- **1½ Tbsp. (¾ oz.) Spiced Syrup (recipe, *above*)**
- **3 Tbsp. (1½ oz.) chilled club soda**
- **Sprig fresh rosemary, cranberries, and/or lemon slice (optional)**

In an ice-filled collins or rocks glass, combine vodka, cranberry juice, lemon juice, and Spiced Syrup. Stir to chill. Top with club soda and serve with rosemary, cranberries, and/or lemon (if using). **Makes 1 cocktail.**

PER COCKTAIL *179 cal, 0 g fat, 0 mg chol, 14 mg sodium, 21 g carb, 0 g fiber, 19 g sugars, 0 g pro.*

MOCKTAIL Omit vodka and increase cranberry juice to 6 Tbsp. (3 oz.).

PER SERVING *108 cal, 0 g fat, 0 mg chol, 15 mg sodium, 28 g carb, 0 g fiber, 25 g sugars, 0 g pro.*

Chicken Cordon Bleu Wild Rice Casserole, *p. 39*

I'll bring a

BUBBLY BAKE

Mac and cheese, shepherd's pie, and chicken cordon bleu are throwbacks to family dinners from our childhoods. We gave these classics a few updates with fresh flavors that will appeal to grown-ups but still taste like a trip down memory lane.

BURGUNDY BEEF-TOT CASSEROLE

HANDS ON 40 minutes
BAKE 20 minutes at 425°F

- 2 Tbsp. salted butter
- 1½ cups coarsely chopped carrots
- 1½ cups coarsely chopped celery
- 1 cup frozen pearl onions, thawed and halved
- 3 cups sliced button mushrooms
- 1 cup Burgundy or reduced-sodium beef broth
- 1 Tbsp. stone-ground Dijon mustard
- 2 tsp. minced garlic (4 cloves)
- 1 tsp. dried thyme, crushed
- ½ tsp. black pepper
- 2 15-oz. pkg. refrigerated cooked beef tips with gravy
- ¾ cup water
- 1 28- to 32-oz. pkg. frozen crispy potato nuggets
- 1 cup shredded Gruyère cheese (4 oz.)
- Fresh thyme (optional)

1. Preheat oven to 425°F. In a deep 12-inch ovenproof skillet melt butter over medium. Add carrots, celery, and onions; cook until softened, 5 minutes. Stir in mushrooms. Cook, stirring, until just tender, 7 to 9 minutes.
2. Stir in next five ingredients (through pepper). Bring to boiling; reduce heat. Simmer, uncovered, until liquid is reduced by half, 5 to 7 minutes. Stir in beef with gravy and the water; return to boiling.
3. Top mixture with potato nuggets (you may have some left over). Bake, uncovered, until potatoes are golden, 15 minutes. Top with cheese. Bake until cheese melts, 5 minutes more. If you like, top with fresh thyme. **Makes 8 servings.**
PER SERVING *514 cal, 29 g fat (9 g sat fat), 65 mg chol, 1,214 mg sodium, 37 g carb, 4 g fiber, 3 g sugars, 23 g pro.*

TURKEY SHEPHERD'S PIE WITH SWEET POTATO TOPPER

HANDS ON 30 minutes
COOK 30 minutes
BAKE 25 minutes at 375°F

- 1½ lb. sweet potatoes, peeled and cut into 2-inch pieces
- 1½ lb. Yukon gold potatoes, peeled and cut into 2-inch pieces
- 2 tsp. minced garlic (4 cloves)
- ½ cup milk
- ½ tsp. salt
- ½ cup finely shredded Parmesan cheese (2 oz.)
- 2 Tbsp. olive oil
- 1 lb. ground turkey
- 1½ cups chopped carrots
- 1 cup chopped onion
- 1 cup chopped red bell pepper
- 2 10.5-oz. cans condensed cream of mushroom soup
- 2 cups frozen cut green beans
- ½ cup dried cranberries or cherries
- ¼ cup water
- 3 Tbsp. Worcestershire sauce
- 1 Tbsp. chopped fresh sage or 1 tsp. dried sage, crushed
- 1 tsp. yellow mustard
- ½ tsp. black pepper

1. In a 4- to 6-qt. pot cook potatoes and garlic, covered, in enough boiling, lightly salted water to cover until tender, 20 to 25 minutes. Drain; return to hot pot. Mash potatoes. Gradually stir in milk and salt. Stir in cheese. Cover and keep warm.

2. Meanwhile, preheat oven to 375°F. In a 12-inch skillet heat oil over medium. Add ground turkey, carrots, onion, and bell pepper; cook, stirring occasionally, until vegetables are tender, 8 to 10 minutes. Stir in remaining ingredients; bring just to boiling.

3. Transfer turkey mixture to a 3-qt. baking dish. Spoon mashed potatoes on top of turkey mixture. Bake, uncovered, until heated through, 25 to 30 minutes. If you like, top with additional fresh sage.

Makes 12 servings.

PER SERVING *258 cal, 10 g fat (3 g sat fat), 30 mg chol, 647 mg sodium, 32 g carb, 4 g fiber, 9 g sugars, 12 g pro.*

Cheesy Double Potato Gratin with Ham, *p. 39*

← **TO FREEZE AND REHEAT** Prepare as directed through Step 2, then divide mixture between two greased 2-qt. baking dishes or disposable foil pans. Spoon half of the mashed potatoes on top of turkey mixture in each pan, spreading slightly. Cover tightly with foil and freeze up to 2 months. To serve, preheat oven to 375°F. Bake frozen casserole, covered with foil, 40 minutes. Uncover; bake until heated through, about 30 minutes more.

SHRED IT

For best results, shred the cheese just before using. Purchased shredded cheese does not melt as well.

SHRIMP-FONDUE CASSEROLE

HANDS ON 30 minutes
BAKE 35 minutes at 350°F

- Nonstick cooking spray
- 3 cups dried elbow macaroni (12 oz.)
- 12 oz. Swiss cheese, shredded (tip, *opposite*) (3 cups)
- 10 oz. Gruyère cheese, shredded (tip, *opposite*) (2½ cups)
- 5 Tbsp. all-purpose flour
- 1½ tsp. minced garlic (3 cloves)
- 2 cups reduced-sodium chicken broth
- ¾ cup dry white wine
- 12 oz. fresh or frozen peeled, deveined uncooked small shrimp, halved lengthwise or chopped
- 1½ tsp. seafood seasoning
- 8 oz. Swiss cheese, cubed
- 1¾ cups crushed saltine crackers (about 36)
- 3 Tbsp. salted butter, cut up
- ½ cup sliced green onions

1. Preheat oven to 350°F. Coat a 3-qt. baking dish with cooking spray. Cook pasta according to package directions; drain. Return pasta to pan.
2. Meanwhile, in a large bowl combine next four ingredients (through garlic); toss to combine. In a 3- or 4-qt. saucepan heat broth and wine over medium just until bubbles form around edge of pan. Add cheese mixture, 1 cup at a time, whisking constantly after each addition until cheese melts. (Mixture may not be completely smooth at this point.) Do not boil. Remove from heat. Stir in shrimp and seafood seasoning.
3. Pour cheese mixture over pasta; stir gently to combine. Fold in cubed Swiss cheese. Transfer pasta mixture to prepared baking dish. Sprinkle crushed crackers over top; dot with butter.
4. Bake, uncovered, until bubbly and topping is golden, 35 to 40 minutes. Sprinkle with green onions. **Makes 10 servings.**

PER SERVING *607 cal, 31 g fat (18 g sat fat), 145 mg chol, 596 mg sodium, 41 g carb, 2 g fiber, 2 g sugars, 37 g pro.*

CHICKEN CORDON BLEU WILD RICE CASSEROLE

PICTURED ON *P. 34*
HANDS ON 20 minutes
BAKE 35 minutes at 350°F

- Nonstick cooking spray
- 4 Tbsp. salted butter, divided
- 8 oz. fresh button or cremini mushrooms, sliced
- 2 tsp. minced garlic (4 cloves)
- 3 Tbsp. all-purpose flour
- 2½ cups whole milk or half-and-half
- Salt and black pepper
- 2 8.8-oz. pkg. cooked long grain and wild rice
- 2 cups shredded cooked chicken
- 6 oz. Gruyère or Swiss cheese, shredded (1½ cups)
- 1 cup chopped cooked ham
- ½ cup chopped green onions
- ½ cup panko

1. Preheat oven to 350°F. Coat a 3-qt. baking dish with cooking spray. In a 10-inch skillet melt 3 Tbsp. of the butter over medium. Add mushrooms and garlic; cook until tender, about 5 minutes. Add flour; cook and stir 1 minute. Stir in milk until smooth. Cook and stir until thickened and bubbly. Season to taste with salt and pepper. Stir in next five ingredients (through green onions). Transfer to prepared dish.
2. In a bowl melt remaining 1 Tbsp. butter in the microwave. Add panko; toss to coat. Sprinkle over chicken mixture.
3. Bake, uncovered, until heated through, about 35 minutes. If you like, sprinkle with additional green onions. **Makes 8 servings.**

PER SERVING *531 cal, 20 g fat (10 g sat fat), 86 mg chol, 1,221 mg sodium, 58 g carb, 2 g fiber, 6 g sugars, 30 g pro.*

CHEESY DOUBLE POTATO GRATIN WITH HAM

PICTURED ON *P. 37*
HANDS ON 30 minutes
BAKE 1 hour 15 minutes at 350°F
STAND 10 minutes

- Nonstick cooking spray
- 1½ lb. sweet potatoes, sliced ⅛ inch thick, divided
- 1 lb. russet potatoes, sliced ⅛ inch thick, divided
- 6 oz. chopped country ham or black forest ham (1½ cups), divided
- ½ tsp. salt, divided
- ½ tsp. black pepper, divided
- 1 Tbsp. chopped fresh herbs (such as thyme or rosemary), divided
- 8 oz. white cheddar or Swiss cheese, shredded (2 cups), divided
- 1¼ cups heavy cream

1. Preheat oven to 350°F. Coat a 3-qt. rectangular baking dish with cooking spray. Layer half of the potatoes, alternating between sweet and russet potatoes, and half of the ham into prepared dish. Sprinkle with half of the salt, pepper, herbs, and cheese. Repeat layers. Pour cream over potato mixture; cover with foil.
2. Bake 45 minutes. Uncover; bake until potatoes are tender when pierced with a fork and top is golden, 30 minutes more. Let stand 10 minutes. If you like, sprinkle with additional herbs. **Makes 8 servings.**

PER SERVING *403 cal, 25 g fat (15 g sat fat), 82 mg chol, 954 mg sodium, 28 g carb, 4 g fiber, 5 g sugars, 16 g pro.*

TO FREEZE AND REHEAT

Prepare as directed through Step 1, except use a 13x9-inch disposable foil pan; cover with foil. Freeze up to 3 months. To serve, thaw in the refrigerator 24 hours (casserole will still be icy). Preheat oven to 350°F. Bake, covered, 30 minutes. Prepare panko mixture as directed in Step 2. Uncover dish. Sprinkle panko mixture over top. Bake until heated through, about 40 minutes more.

Pork and Wild Rice Casserole

TO FREEZE AND REHEAT

Prepare as directed through Step 5, except divide mixture between two greased 2-qt. baking dishes or disposable foil pans. Cover tightly with foil and freeze up to 3 months. To serve, thaw in the refrigerator up to 24 hours. Preheat oven to 350°F. Bake, covered with foil, until heated through, about 50 minutes.

PORK AND WILD RICE CASSEROLE

HANDS ON 25 minutes
COOK 45 minutes
BAKE 40 minutes at 350°F

- **6 cups water**
- **2 cups wild rice, rinsed**
- **3½ cups half-and-half, divided**
- **½ cup all-purpose flour**
- **2 lb. ground pork or ground Italian sausage**
- **4 slices bacon, cut into ½-inch pieces**
- **1 cup chopped onion**
- **½ cup chopped celery**
- **1 4-oz. can sliced mushrooms, drained and liquid reserved**
- **1 10.5-oz. can condensed cream of mushroom soup**
- **1 cup slivered almonds**
- **1 2-oz. jar diced or sliced pimiento, drained (optional)**
- **¼ cup chopped fresh flat-leaf parsley**
- **1 tsp. salt-free Cajun seasoning (optional)**
- **¾ tsp. black pepper**
- **½ tsp. salt**

1. In a 5- to 6-qt. pot bring the water and rice to boiling; reduce heat. Cover and simmer until tender, 45 to 50 minutes. Drain; return rice to pot.
2. Meanwhile, preheat oven to 350°F. In a bowl whisk 1 cup of the half-and-half into the flour until smooth.
3. In a 10-inch skillet cook pork over medium until browned; drain off fat. Add pork to drained rice. In same skillet cook bacon over medium until crisp. Transfer bacon to paper towels, reserving drippings in skillet. (If you like, reserve some bacon for garnish.)
4. Add onion and celery to drippings in skillet; cook over medium, stirring, until tender, about 4 minutes. Stir flour mixture into skillet along with remaining 2½ cups half-and-half and the reserved mushroom liquid. Cook and stir until thickened and bubbly, about 5 minutes. Stir in soup.
5. Add bacon, mushrooms, and next six ingredients (through salt) to rice mixture. Stir in soup mixture until combined. Transfer rice mixture to a lightly greased 3-qt. baking dish; cover with foil.
6. Bake until heated through, about 40 minutes. Sprinkle with reserved bacon (if using). **Makes 8 servings.**
PER SERVING *719 cal, 43 g fat (15 g sat fat), 123 mg chol, 565 mg sodium, 49 g carb, 5 g fiber, 8 g sugars, 36 g pro.*

HOT CHICKEN SALAD CASSEROLE

HANDS ON 20 minutes
BAKE 30 minutes at 400°F
STAND 10 minutes

- **3 cups cubed cooked chicken breast (about 1 lb.)**
- **1 cup sliced celery**
- **1 cup chopped yellow or red bell pepper**
- **¾ cup shredded cheddar cheese or mozzarella cheese (3 oz.)**
- **1 10.5-oz. can reduced-fat and reduced-sodium condensed cream of chicken soup**
- **1 6-oz. carton plain low-fat or whole milk yogurt**
- **¼ cup sliced green onions**
- **1 Tbsp. fresh lemon juice**
- **¼ tsp. black pepper**
- **½ cup crushed cornflakes**
- **¼ cup toasted sliced almonds**

1. Preheat oven to 400°F. In a large bowl stir together the first nine ingredients (through black pepper). Transfer to a 2-qt. baking dish.
2. In a small bowl stir together the cornflakes and almonds. Sprinkle evenly over chicken mixture.
3. Bake, uncovered, until heated through, about 30 minutes. Let stand 10 minutes before serving. **Makes 6 servings.**
PER SERVING *259 cal, 10 g fat (4 g sat fat), 74 mg chol, 347 mg sodium, 13 g carb, 2 g fiber, 7 g sugars, 30 g pro.*

I'll bring a

POT PIE

Hand over this dish with confidence—a flaky crust atop a warm, savory filling creates the ultimate fill-you-up comfort food. Crown this French-inspired chicken pot pie with a classic puff pastry or explore some other creative options on the right.

CHICKEN AND MUSHROOM POT PIE

HANDS ON 30 minutes
BAKE 20 minutes at 400°F
STAND 20 minutes

- **2 Tbsp. vegetable oil, divided**
- **2 cups quartered fresh cremini and/or button mushrooms**
- **1 cup shallot wedges**
- **1 cup thinly sliced carrots**
- **1½ to 2 lb. skinless, boneless chicken thighs, cut into 1-inch pieces**
- **½ tsp. salt**
- **½ tsp. black pepper**
- **¾ cup dry white wine**
- **¼ cup heavy cream**
- **2 tsp. chopped fresh thyme or 1 tsp. dried thyme, crushed**
- **3 Tbsp. all-purpose flour**
- **3 Tbsp. salted butter, softened**
- **¼ of a 17.3-oz. pkg. frozen puff pastry sheets (½ sheet), thawed**

1. Preheat oven to 400°F. In a 3- to 4-qt. pot heat 1 Tbsp. of the oil over medium. Add mushrooms, shallots, and carrots. Cook and stir until tender and fragrant, 5 minutes. Remove from pot.
2. Add remaining 1 Tbsp. oil to pot. Add chicken; season with salt and pepper. Cook and stir until browned, 5 minutes. Stir in wine, scraping up browned bits from bottom of pot. Bring to boiling; reduce heat. Simmer, uncovered, 5 minutes. Stir in mushroom mixture, cream, and thyme. Bring to a simmer.
3. In a small bowl stir together flour and butter to make a smooth paste. Stir flour mixture into chicken mixture. Cook and stir until thickened and bubbly.
4. Pour chicken mixture into a 9-inch deep-dish pie plate. Unroll pastry sheet onto a work surface. Cut sheet into irregular shards. Arrange pieces over chicken mixture, overlapping as needed. Brush with additional cream. Bake until pastry is golden brown, 20 to 25 minutes. Let stand 20 minutes before serving. Top with additional fresh thyme. **Makes 6 servings.**

PER SERVING *422 cal, 25 g fat (11 g sat fat), 136 mg chol, 441 mg sodium, 20 g carb, 2 g fiber, 5 g sugars, 26 g pro.*

Topper OPTIONS

PITA OR NAAN

Brush one large or two small soft pita or naan with 1 Tbsp. melted salted butter or canola oil. Sprinkle with ¼ tsp. garlic salt. Cut into irregular shards and arrange over filling. Bake as directed until browned, 13 to 15 minutes.

RYE BREAD

Toss 3 cups cubed marble rye or salted rye bread with 2 Tbsp. melted salted butter. Sprinkle evenly over filling. Bake as directed until toasted, 13 to 15 minutes.

CROISSANTS

Toss 3 cups cubed croissants with 2 Tbsp. melted salted butter. Sprinkle evenly over filling. Bake as directed until toasted, 13 to 15 minutes.

BISCUITS

Cut four refrigerated large flaky canned biscuits into sixths. Toss in 2 Tbsp. melted salted butter and 1 tsp. crushed dried herbs (such as Italian seasoning, herbes de Provence, or parsley). Arrange over filling. Bake as directed until browned, 13 to 15 minutes.

PIE CRUST

Cut one refrigerated pie crust into 1-inch strips. Arrange strips in a lattice pattern over filling. Bake as directed until browned, 25 to 30 minutes.

Finishing TOUCHES

For a more crumbly topping, sprinkle one of the following over an untopped casserole before or after baking. (If you like, toss dry items with melted butter first.) • Crisp-cooked bacon • Flaky cereal • Cheese crisps • Crushed assorted crackers • Coarsely crushed assorted kettle chips • Croutons • Toasted chopped nuts • Nutritional yeast • Caramelized onions • Panko • Broken pretzels • Toasted quinoa • Crisp-cooked chickpeas • Stuffing mix

I'll bring a

PASTA DISH

DILL PICKLE PASTA SALAD, *p. 46*

No matter the occasion, pasta dishes have a standing invite to the party. Find the perfect match for your meet-up: bubbly cheesy noodle casseroles or piled-high pasta salads for the side.

CHEESY CHICKEN AND PESTO BAKED RIGATONI

HANDS ON 20 minutes
BAKE 15 minutes at 350°F

- Nonstick cooking spray
- 12 oz. dried rigatoni pasta
- 3 Tbsp. salted butter
- 3 Tbsp. all-purpose flour
- ¼ tsp. salt
- ¼ tsp. black pepper
- Pinch ground nutmeg (optional)
- 1½ cups whole milk
- 8 oz. Fontina cheese, shredded (2 cups), divided
- 3 cups chopped cooked chicken
- ¾ cup purchased basil pesto, divided
- 3 Tbsp. toasted pine nuts
- Small fresh basil leaves

1. Preheat oven to 350°F. Lightly coat a 3-qt. rectangular baking dish with cooking spray. Cook pasta according to package directions; drain and return to pot.

2. Meanwhile, for sauce, in a medium saucepan melt butter over medium. Whisk in flour, salt, pepper, and nutmeg (if using); cook and stir 1 minute. Slowly whisk in milk; bring to boiling. Cook, whisking constantly, until thickened, about 2 minutes. Remove from heat and gradually whisk in 1½ cups of the cheese.

3. In a medium bowl toss chicken with ¼ cup of the pesto. Add sauce and chicken mixture to pasta in pot; stir until combined. Transfer to prepared baking dish. Spoon remaining pesto in small mounds over pasta mixture. Use a small spoon or knife to gently swirl pesto into pasta. Top with remaining cheese.

4. Bake, covered, until bubbly, 15 to 20 minutes. Top with pine nuts and basil. **Makes 6 servings.**

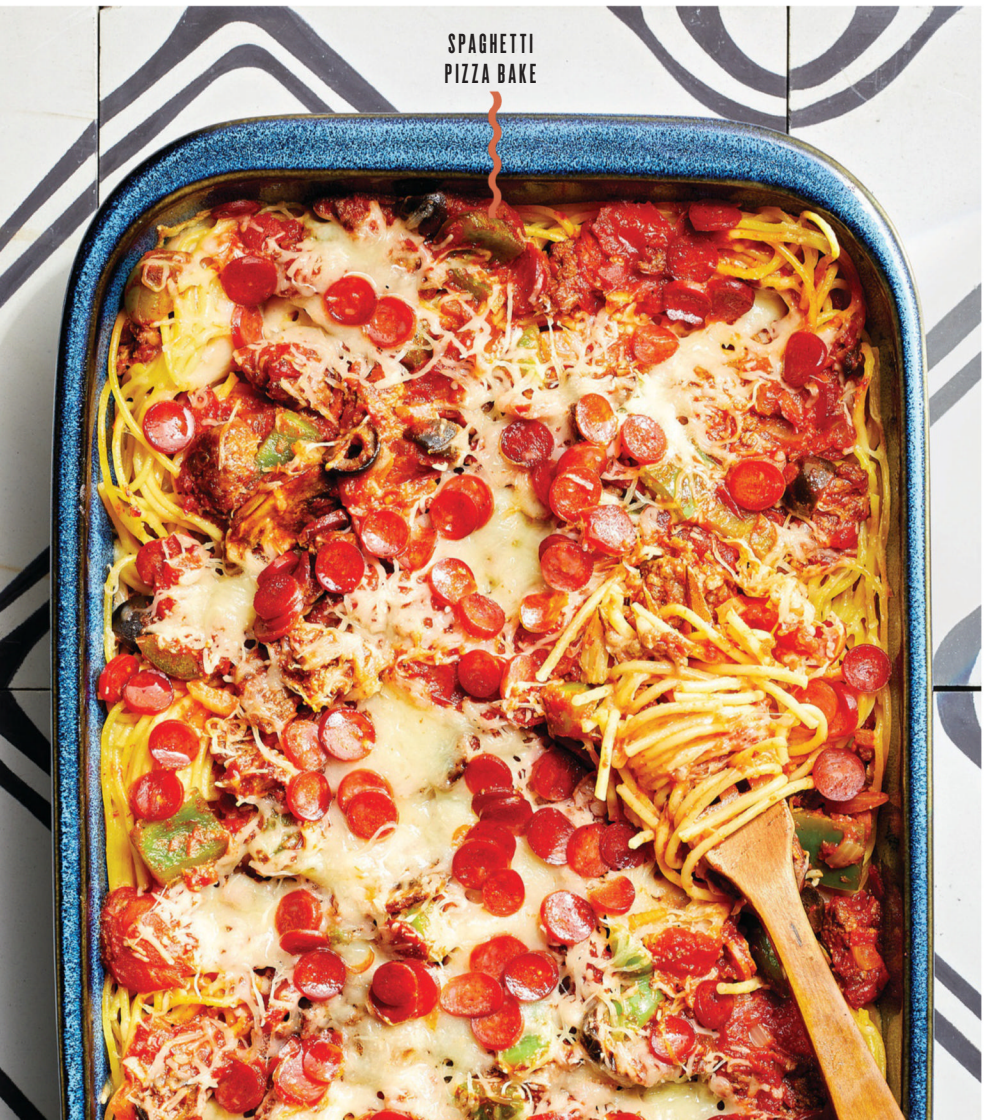
PER SERVING *855 cal, 53 g fat (18 g sat fat), 134 mg chol, 793 mg sodium, 53 g carb, 2 g fiber, 6 g sugars, 47 g pro.*

DILL PICKLE PASTA SALAD

PICTURED ON *P. 44*
HANDS ON 40 minutes
CHILL 30 minutes

- **12 oz. dried bow-tie pasta (farfalle)**
- **4 eggs in shells**
- **6 slices thick-cut bacon, chopped into 1-inch pieces**
- **1 cup mayonnaise**
- **½ cup sour cream**
- **1 tsp. minced garlic (2 cloves)**
- **½ tsp. salt**
- **¼ tsp. black pepper**
- **1½ cups sliced dill pickles plus 6 Tbsp. pickle brine**
- **1 cup chopped celery**
- **1 cup cherry tomatoes, halved**
- **½ cup thinly sliced red onion or shallot**
- **½ cup chopped fresh dill**

1. In a large pot cook pasta in lightly salted boiling water, carefully adding eggs to water with pasta, until al dente, 12 minutes. With a slotted spoon, remove eggs to a bowl of *ice water;* cool 5 minutes. Drain pasta. Rinse with cold water; drain and cool. Peel eggs. If you like, quarter one egg for topping (chill until needed); coarsely chop remaining eggs.
2. Meanwhile, in a 10-inch skillet cook bacon over medium-high until crisp, about 10 minutes. Drain on paper towels.
3. In a large bowl whisk together next five ingredients (through pepper) and the pickle brine. Add pasta, pickles, chopped eggs, bacon, and remaining ingredients; stir to coat. Cover and chill 30 minutes or up to 2 days. If you like, top with reserved egg and additional fresh dill and tomatoes. **Makes 12 servings.**
PER SERVING *311 cal, 20 g fat (5 g sat fat), 79 mg chol, 770 mg sodium, 24 g carb, 1 g fiber, 3 g sugars, 8 g pro.*



SPAGHETTI PIZZA BAKE

HANDS ON 25 minutes
BAKE 25 minutes at 350°F
STAND 10 minutes

- **1 lb. dried spaghetti, broken in half**
- **8 oz. lean ground beef or turkey**
- **1 cup sliced fresh button mushrooms**
- **1 5-oz. pkg. miniature sliced pepperoni, divided**
- **¾ cup chopped green bell pepper**
- **½ cup chopped onion**
- **2 16-oz. jars marinara sauce**
- **½ cup chopped, pitted black and/or green olives**
- **2 eggs, lightly beaten**
- **½ cup grated Parmesan cheese (2 oz.)**
- **3 cups shredded Italian-style blend cheeses (12 oz.), divided**
- **Crushed red pepper (optional)**

1. Preheat oven to 350°F. Lightly grease a 3-qt. rectangular baking dish. Cook spaghetti according to package directions; drain.
2. For meat sauce, in a large saucepan cook ground beef, mushrooms, half of the pepperoni, the bell pepper, and onion over medium until meat is browned, 10 minutes. Drain off fat. Stir in marinara sauce and olives. Bring to a simmer over medium.
3. In a large bowl combine eggs and Parmesan. Add spaghetti; toss to coat. Transfer half of the spaghetti to prepared baking dish, pressing down with a spatula. Spread half of the meat sauce over pasta and sprinkle with 1 cup of the Italian-style cheese. Repeat layering remaining spaghetti and meat sauce. Sprinkle with remaining 2 cups Italian-style cheese and remaining pepperoni.
4. Bake until mixture is bubbly and cheese is melted, 25 minutes. Let stand 10 to 15 minutes before serving. If you like, top with additional Parmesan and crushed red pepper. **Makes 8 servings.**
PER SERVING *592 cal, 25 g fat (11 g sat fat), 111 mg chol, 1,434 mg sodium, 57 g carb, 5 g fiber, 8 g sugars, 32 g pro.*

SOUTHWESTERN SWEET POTATO AND PINTO BEAN PASTA SALAD

HANDS ON 25 minutes
ROAST 20 minutes at 425°F

- 1 large sweet potato, cut into ½-inch cubes (2 cups)
- ⅔ cup plus 1 Tbsp. olive oil, divided
- ¾ tsp. salt, divided
- ½ tsp. black pepper
- 1 lb. short pasta (such as rotini)
- 1 cup frozen fire-roasted corn
- 5 canned chipotle peppers in adobo sauce plus 1 Tbsp. adobo sauce
- ⅓ cup red wine vinegar
- 2 Tbsp. honey
- 2 cloves garlic, peeled
- 1 tsp. dried oregano, crushed
- ¼ tsp. ground cumin
- 1 15-oz. can pinto beans, rinsed and drained
- 1½ cups finely chopped red onion
- ½ cup finely chopped fresh cilantro
- 1 cup crumbled Cotija cheese (4 oz.)

1. Preheat oven to 425°F. Place potato in a 15x10-inch baking pan. Drizzle with 1 Tbsp. of the oil. Sprinkle with ¼ tsp. of the salt and the black pepper; toss to coat. Roast, stirring once, until browned, 20 to 25 minutes. Cool slightly.

2. Meanwhile, cook pasta according to package directions, adding corn the last 1 minute of cooking. Drain; let cool.

3. For dressing, in a blender place chipotle peppers and adobo sauce, next five ingredients (through cumin), and remaining ⅔ cup oil and ½ tsp. salt. Cover and blend until smooth.

4. In a large bowl toss together pasta, potato, dressing, and remaining ingredients. If you like, top with additional cilantro and Cotija. **Makes 14 servings.**

PER SERVING *322 cal, 15 g fat (3 g sat fat), 9 mg chol, 322 mg sodium, 40 g carb, 2 g fiber, 6 g sugars, 8 g pro.*

STORAGE

Transfer dressing to an airtight container. Chill until ready to use or up to 3 days.

I'll bring a

SALAD

Combos of crunchy greens, veggies, and fruits are the perfect counterpoint to all those rich and heavy offerings at the buffet table. We used vibrant mixes of the best seasonal produce for these fresh and flavorful totable salad blends.

APPLE, CELERY ROOT, AND FENNEL SALAD

START TO FINISH 45 minutes

- ¼ cup walnut oil or sunflower oil
- 2 Tbsp. cider vinegar
- 1 Tbsp. fresh lemon juice
- 2 Tbsp. finely chopped shallot
- 1 tsp. honey mustard
- ¼ tsp. salt
- ¼ tsp. black pepper
- 4 cups torn curly endive
- 1 head butterhead (Boston) lettuce, torn
- 1 red apple, cored and cut into matchstick-size pieces (1¾ cups)
- 1 small celery root, peeled and cut into matchstick-size pieces (2 cups)
- 1 small fennel bulb, trimmed, halved, cored, and thinly sliced (1 cup)
- 2 oz. shredded blue cheese (tip, *below left*) or feta cheese
- ⅓ cup chopped toasted walnuts

1. For dressing, in a screw-top jar combine first seven ingredients (through pepper). Cover and shake well.

2. In a large bowl combine endive and butterhead lettuce. Add three-fourths of the dressing; toss to coat. In another bowl combine apple, celery root, and fennel. Toss with remaining dressing to coat. Spoon over greens mixture. Top with blue cheese and walnuts.

Makes 6 servings.

PER SERVING *210 cal, 16 g fat (3 g sat fat), 7 mg chol, 299 mg sodium, 13 g carb, 3 g fiber, 5 g sugars, 5 g pro.*

Freeze IT

To make it easier to grate, freeze a wedge of blue cheese (or block of feta) for 30 minutes before grating.

MAKE AHEAD

Prepare and store dressing in the refrigerator up to 3 days. Bring dressing to room temperature before using. Continue as directed in Step 2.

MAKE AHEAD

Prepare croutons as directed; let cool. Store in an airtight container at room temperature up to 2 days. Prepare remaining salad components as directed. Place in separate airtight containers; chill up to 5 days. Let ingredients stand at room temperature 30 minutes before assembling salad.

BEET SALAD WITH PRETZEL ROLL CROUTONS AND BALSAMIC CURRANTS

HANDS ON 20 minutes
AIR FRY 5 minutes per batch at 375°F
PRESSURE COOK 5 minutes
RELEASE PRESSURE 15 minutes

- **2 pretzel rolls or rustic country-style rolls, torn into bite-size pieces (4 cups)**
- **6 Tbsp. olive oil, divided**
- **¼ tsp. salt**
- **¼ tsp. black pepper**
- **¼ cup balsamic vinegar**
- **3 Tbsp. dried currants**
- **1 bulb garlic**
- **5 medium beets (5 oz. each)**
- **6 cups lightly packed spinach and arugula**
- **6 slices French blue cheese (such as bleu d'Auvergne)**

1. Preheat air fryer to 375°F. In a large bowl toss bread with 3 Tbsp. of the oil, the salt, and pepper. Working in batches as needed, arrange in a single layer in air-fryer basket. Air-fry, stirring twice, until croutons are golden, about 5 minutes. Meanwhile, in a small bowl combine vinegar and currants; set aside.
2. Place a steamer basket in a 6-qt. electric pressure cooker. Add 1 cup *water* to cooker. Cut ½ inch off the top of the garlic bulb. Leaving bulb whole, remove any loose, papery outer layers. Place beets and bulb in the steamer basket; lock lid. Set cooker on high pressure to cook 18 minutes. Let stand to release pressure naturally, 15 minutes. Release remaining pressure. Open lid carefully.
3. Peel beets under cool running water. Cut beets into bite-size wedges; place in a medium bowl. Drain currants; reserve vinegar. Add currants to beets. Season with additional salt and pepper.
4. For dressing, squeeze garlic cloves from bulb into a large bowl; mash with the back of a spoon until smooth. Whisk in reserved vinegar and remaining 3 Tbsp. oil. Add spinach, arugula, and croutons; toss to coat. Add beets and currants; toss to combine. Serve with cheese slices. **Makes 6 servings.**
PER SERVING *356 cal, 23 g fat (7 g sat fat), 21 mg chol, 733 mg sodium, 29 g carb, 5 g fiber, 15 g sugars, 10 g pro.*

CLASSIC WEDGE SALAD

START TO FINISH 20 minutes

- **1 head iceberg lettuce, cut into 6 wedges**
- **1 recipe Blue Cheese Dressing *(right)***
- **1 cup grape tomatoes, halved**
- **2 green onions, sliced**
- **2 slices bacon, crisp-cooked and coarsely crumbled**

Arrange lettuce wedges on a platter and drizzle with dressing. Top with tomatoes, onions, and bacon. **Makes 6 servings.**
PER SERVING *77 cal, 4 g fat (2 g sat fat), 9 mg chol, 201 mg sodium, 6 g carb, 2 g fiber, 4 g sugars, 4 g pro.*

BLUE CHEESE DRESSING

In a small bowl whisk together ¼ cup plain low-fat yogurt; 3 Tbsp. crumbled blue cheese; 2 Tbsp. mayonnaise; 2 Tbsp. buttermilk; 1 green onion, sliced; 1 tsp. minced garlic (2 cloves); ¼ tsp. black pepper; and a pinch of salt.

GREEN BEAN SALAD WITH HONEYED APRICOT-LIME VINAIGRETTE

START TO FINISH 30 minutes

- ½ cup dry white wine
- 3 dried apricots, finely chopped
- 3 Tbsp. honey
- 3 Tbsp. rice vinegar
- 2 tsp. lime zest
- 1 tsp. minced garlic (2 cloves)
- 1 serrano chile pepper, stemmed, seeded, and finely chopped (tip, *below*)
- 1 lb. green beans or haricots verts, trimmed and cut into 2- to 3-inch pieces
- 3 Tbsp. olive oil
- 2 Tbsp. fresh lime juice
- ½ tsp. salt
- ¼ cup chopped fresh flat-leaf parsley
- 2 green onions, chopped
- 12 oz. napa cabbage, shredded, or Brussels sprouts, trimmed and shaved
- 8 cups torn lettuce (such as green leaf, romaine, and/or Bibb)
- ¼ cup shaved Pecorino Romano cheese

1. In a 1½-qt. saucepan combine first seven ingredients (through serrano). Bring to boiling over medium-high. Boil gently, stirring occasionally, until reduced by one-third, 10 minutes. Remove from heat; cool.

2. Bring a 3-qt. saucepan of salted water to boiling. Add green beans; return to boiling. Cook 4 minutes. Drain and immediately submerge in *ice water.* Drain well.

3. For dressing, whisk oil, lime juice, and salt into cooled wine mixture. Stir in parsley and green onions. In a medium bowl toss cabbage with about ¼ cup dressing.

4. To serve, arrange lettuce on a platter. Top with cabbage and green beans. Spoon remaining dressing over top. Top with cheese.

Makes 6 servings.

PER SERVING *172 cal, 8 g fat (2 g sat fat), 3 mg chol, 331 mg sodium, 20 g carb, 4 g fiber, 14 g sugars, 4 g pro.*

MAKE AHEAD

Prepare white wine reduction, cool, and chill up to 3 days. Up to 24 hours ahead, blanch the green beans and store in an airtight container in the refrigerator.

Hot **TIP**

Chile peppers contain oils that can irritate your skin and eyes. Wear plastic or rubber gloves when working with them.

WINTER PEAR SALAD

START TO FINISH 40 minutes

- **4 cups thinly sliced stemmed kale**
- **2 cups thinly shaved Brussels sprouts**
- **3 pears, halved, cored, and sliced**
- **1 orange, peeled and sliced**
- **1 cup kumquats, halved**
- **1 cup red seedless grapes, halved**
- **½ cup olive oil**
- **⅓ cup Prosecco or dry white wine**
- **¼ cup white wine vinegar**
- **2 Tbsp. finely chopped shallot**
- **1 Tbsp. chopped fresh chives**
- **2 tsp. Dijon mustard**
- **½ tsp. salt**
- **¼ tsp. black pepper**
- **¼ cup pomegranate seeds (optional)**

1. In a large bowl combine kale and Brussels sprouts. Arrange pears, orange slices, kumquats, and grapes over greens.
2. For dressing, in a screw-top jar combine next eight ingredients (through pepper); cover and shake until well combined. Drizzle dressing over kale mixture; toss to coat. If you like, sprinkle with pomegranate seeds.
Makes 12 servings.
PER SERVING *156 cal, 10 g fat (1 g sat fat), 0 mg chol, 30 mg sodium, 16 g carb, 4 g fiber, 10 g sugars, 2 g pro.*

POTATOES AND ROOT VEGETABLES ANNA, *p. 58*

I'll bring the POTATOES

When you need something better than basic mashed to charm the crowd, these bubbly, creamy tater bakes deliver big time.

PEAR-ROSEMARY POTATO GRATIN

HANDS ON 25 minutes
BAKE 40 minutes at 375°F
STAND 10 minutes

- **12 oz. yellow potatoes, sliced ⅛ inch thick**
- **2 Bosc pears, peeled, halved, cored, and sliced lengthwise ⅛ inch thick**
- **1 5.2-oz. pkg. semisoft cheese with garlic and fine herbs (such as Boursin)**
- **¾ cup half-and-half**
- **4 Tbsp. grated Parmesan cheese, divided**
- **¼ tsp. salt**
- **1 Tbsp. chopped fresh rosemary**
- **½ tsp. lemon zest**

1. Preheat oven to 375°F. In a medium saucepan bring salted water to boiling. Add potato slices. Simmer, uncovered, 3 minutes; drain. Let cool slightly, about 10 minutes. In a 1½-qt. au gratin dish arrange alternate slices of potato and pear.
2. In a small saucepan combine semisoft cheese, half-and-half, 2 Tbsp. of the Parmesan, and the salt. Whisk over medium-low just until melted. Add rosemary and lemon zest. Pour over potato and pear slices. Sprinkle with remaining 2 Tbsp. Parmesan. If you like, top with additional rosemary and lemon zest strips.
3. Bake, uncovered, until potatoes are tender and browned, 40 minutes. Let stand 10 minutes. Remove rosemary and lemon zest strips, if used.
Makes 4 servings.
PER SERVING *353 cal, 22 g fat (14 g sat fat), 58 mg chol, 498 mg sodium, 32 g carb, 4 g fiber, 12 g sugars, 7 g pro.*

BROILER *Approved*

Enameled cast-iron and stoneware baking dishes are good choices for under the broiler, but it's always a good idea to check the manufacturer's directions first.

HASSELBACH POTATOES AU GRATIN

HASSELBACH POTATOES AU GRATIN

HANDS ON 40 minutes
BAKE 1 hour 20 minutes at 400°F
STAND 20 minutes

- **2 Tbsp. salted butter**
- **1 large shallot, finely chopped**
- **2 cups half-and-half**
- **2 tsp. chopped fresh thyme**
- **1 tsp. salt**
- **¼ tsp. black pepper**
- **4 oz. Gouda cheese, finely shredded (1 cup), divided**
- **4 oz. white cheddar cheese, finely shredded (1 cup), divided**
- **4 to 4¼ lb. medium russet, yellow, and/or sweet potatoes, peeled and sliced ⅛ inch thick**

1. Preheat oven to 400°F. Grease a 2-qt. shallow oval casserole or rectangular baking dish. In a small saucepan melt butter over medium. Add shallot; cook and stir until tender, 3 to 4 minutes. Remove from heat; transfer to a medium bowl. Stir in next four ingredients (through pepper) and ¾ cup each of the cheeses.
2. Stack a handful (about ½ cup) potato slices, keeping the same potato type together if using more than one. Place potato stack on its side in prepared dish. Repeat with remaining potato slices, working your way around the dish until tightly packed, alternating stack direction as you arrange. Pour cheese mixture over potatoes.
3. Bake, covered, 30 minutes. Uncover; bake 30 minutes more. Top with remaining ¼ cup each of the cheeses. Bake potatoes until deep golden brown and crisp, 20 minutes more. Let stand at least 20 minutes before serving.
Makes 10 servings.
PER SERVING *280 cal, 15 g fat (9 g sat fat), 47 mg chol, 451 mg sodium, 28 g carb, 2 g fiber, 3 g sugars, 10 g pro.*

TWICE-BAKED SWEET POTATO CASSEROLE, p. 58

TWICE-BAKED SWEET POTATO CASSEROLE

PICTURED ON *P. 57*
HANDS ON 20 minutes
BAKE 50 minutes at 400°F + 20 minutes at 350°F

- **2 lb. sweet potatoes**
- **7 Tbsp. salted butter, divided**
- **¼ cup finely chopped shallots**
- **Nonstick cooking spray**
- **1 cup shredded Italian-blend cheeses (4 oz.)**
- **½ cup whole milk**
- **1 egg, lightly beaten**
- **1 tsp. dried Italian seasoning, crushed**
- **¼ tsp. salt**
- **¼ tsp. black pepper**
- **½ cup panko**
- **1 Tbsp. grated Parmesan cheese**
- **3 thin slices prosciutto or bacon, crisp-cooked and crumbled**
- **2 Tbsp. chopped fresh flat-leaf parsley**

1. Preheat oven to 400°F. Line a 15x10-inch baking pan with parchment paper. Prick sweet potatoes several times with a fork; place in prepared pan. Bake until potatoes are tender when pierced with a knife, 50 to 60 minutes. Let stand until cool enough to handle.
2. Meanwhile, in an 8-inch skillet melt 2 Tbsp. of the butter over medium. Add shallots; cook, stirring occasionally, until tender, about 2 minutes. Coat a 2-qt. baking dish with cooking spray.
3. Decrease oven temperature to 350°F. Cut potatoes in half lengthwise and scoop pulp into a large bowl. Add 4 Tbsp. of the butter; mash potatoes. Add cooked shallots and next six ingredients (through pepper); mix well. Transfer to prepared baking dish, spreading evenly.
4. In a small bowl melt remaining 1 Tbsp. butter in the microwave. Stir in panko and Parmesan. Sprinkle over sweet potato mixture.
5. Bake potatoes until lightly browned, 20 to 30 minutes. Top with prosciutto and parsley. **Makes 6 servings.**
PER SERVING *341 cal, 20 g fat (12 g sat fat), 84 mg chol, 617 mg sodium, 29 g carb, 4 g fiber, 8 g sugars, 10 g pro.*

POTATOES AND ROOT VEGETABLES ANNA

PICTURED ON *P. 54*
HANDS ON 35 minutes
BAKE 50 minutes at 425°F
STAND 10 minutes

- **½ cup salted butter**
- **1½ tsp. minced garlic (3 cloves)**
- **1½ lb. russet potatoes, peeled and thinly sliced ⅛ to ¼ inch thick**
- **1 lb. root vegetables (such as golden beets, celeriac, and/or parsnips), peeled and thinly sliced ⅛ to ¼ inch thick**
- **1 8- to 10-oz. sweet potato, peeled and thinly sliced ⅛ to ¼ inch thick**
- **1 tsp. salt**
- **½ tsp. black pepper**
- **2 Tbsp. grated Parmesan cheese**
- **2 Tbsp. chopped fresh chives**

1. Preheat oven to 425°F. In a small saucepan melt butter over medium. Reduce heat to medium-low. Cook, stirring occasionally, until butter turns light golden brown, 5 to 7 minutes. Remove from heat; add garlic. Let stand 5 minutes.
2. Drizzle 2 Tbsp. of the garlic butter into a 10-inch cast-iron skillet. Arrange one-third of the potato and vegetable slices in a circular pattern in skillet, overlapping slices. Drizzle with 1½ Tbsp. of the garlic butter and sprinkle with some of the salt and pepper. Repeat layers two more times.
3. Cover skillet with buttered foil; cook over medium-high until it begins to sizzle, 2 to 3 minutes. Transfer skillet to oven; bake 30 minutes. Remove foil; bake until potato mixture is golden and tender, 20 to 30 minutes more. Let stand 10 minutes. Loosen potato mixture from skillet; invert onto a plate. Sprinkle with cheese and chives. **Makes 8 servings.**
PER SERVING *209 cal, 12 g fat (8 g sat fat), 32 mg chol, 458 mg sodium, 24 g carb, 3 g fiber, 6 g sugars, 3 g pro.*

It's all in the

CREAM

The French term for whipped cream is crème Chantilly, which is how this potato casserole got its name. Whipped cream is folded into riced potatoes before baking, resulting in an ethereally airy, light, fluffy texture. Shredded cheese on top gives the potatoes a crunchy, golden crust.

CHANTILLY POTATOES

HANDS ON 20 minutes
COOK 15 minutes
BAKE 30 minutes at 400°F
STAND 10 minutes

Salted butter, softened
2¼ to 2½ lb. Yukon gold potatoes, peeled and cut into 1-inch cubes
1 tsp. salt
6 Tbsp. salted butter, softened
½ cup whole milk
½ tsp. black pepper
1 cup heavy cream
2 oz. Grana Padano, Parmesan, Asiago, Manchego, or Gruyère cheese, shredded (½ cup)
¼ cup finely chopped fresh flat-leaf parsley

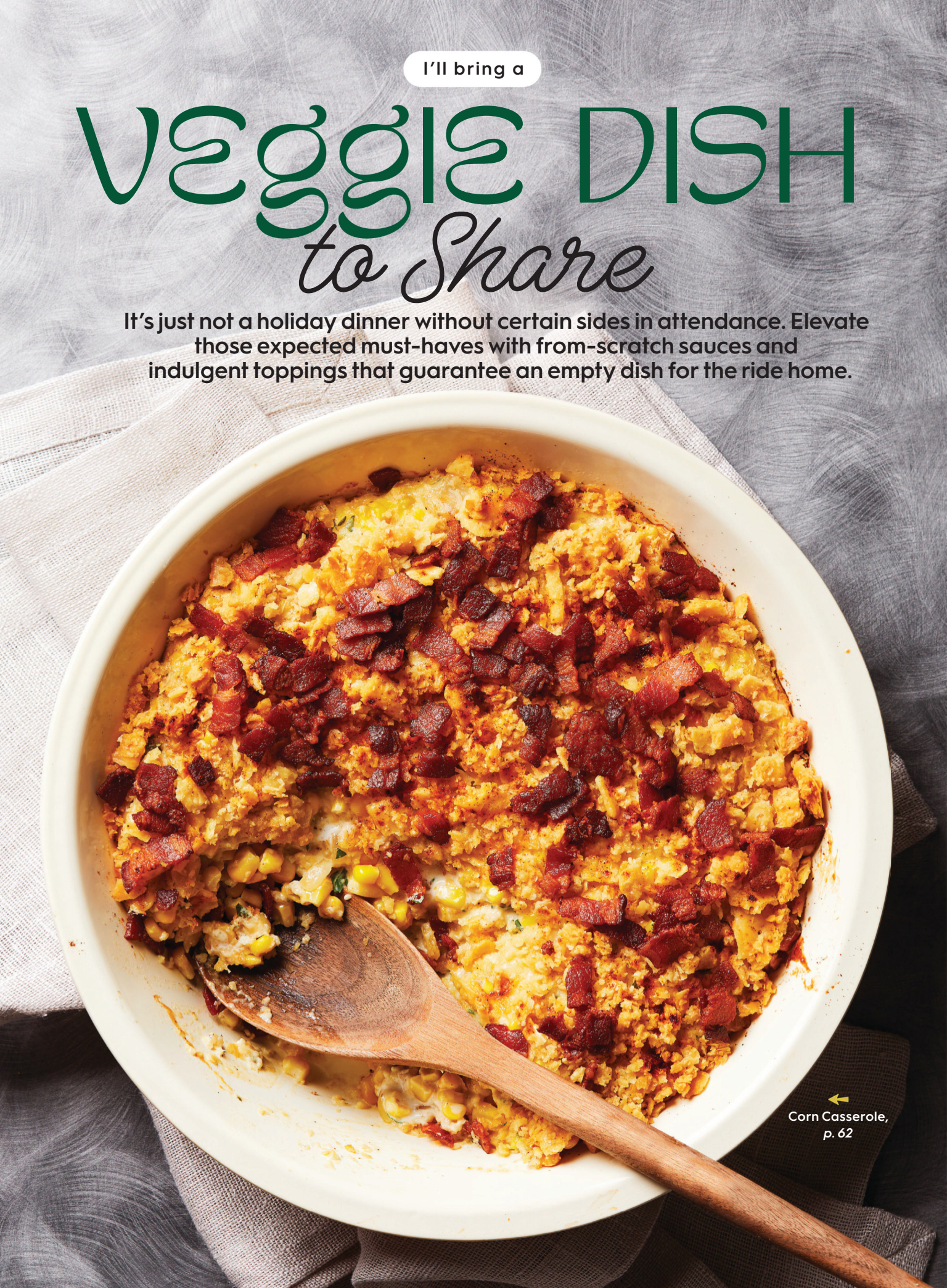
1. Place oven rack in the center of oven. Preheat oven to 400°F. Butter a shallow broiler-proof 2-qt. baking dish (tip, *p. 56*).
2. In a large saucepan place potatoes and enough water to cover; stir in salt. Bring to boiling over medium-high, stirring occasionally. Reduce heat and simmer, stirring often, until potatoes are tender, about 15 minutes. Drain well; return potatoes to saucepan and place over medium. Shake pan lightly to evaporate water and dry potatoes, about 1 minute. Remove from heat.
3. Place the 6 Tbsp. butter in a large bowl. Pass potatoes through a ricer or food mill into bowl over the butter. (If you don't have a ricer or food mill, mash potatoes until light and fluffy.) Stir in milk and pepper. Season to taste with additional salt.
4. In another large bowl beat cream with a mixer on medium until stiff peaks form. Stir one-third of the whipped cream into potato mixture until combined; fold in remaining whipped cream. Transfer potato mixture to prepared dish. Sprinkle cheese over top.
5. Bake, uncovered, 30 minutes. Remove from oven; place rack in upper third of the oven. Preheat broiler. Broil potatoes 3 to 4 inches from heat until top is browned, about 2 minutes. Let stand 10 minutes before serving. Top with parsley and additional pepper. **Makes 10 servings.**

PER SERVING *252 cal, 18 g fat (12 g sat fat), 52 mg chol, 270 mg sodium, 19 g carb, 1 g fiber, 2 g sugars, 5 g pro.*

I'll bring a

VEGGIE DISH *to Share*

It's just not a holiday dinner without certain sides in attendance. Elevate those expected must-haves with from-scratch sauces and indulgent toppings that guarantee an empty dish for the ride home.



← Corn Casserole, *p. 62*

Brussels Sprouts Casserole with Pancetta and Asiago

HANDS ON 30 minutes
BAKE 15 minutes at 400°F

- 1¼ lb. Brussels sprouts, trimmed and coarsely chopped
- 1 cup chopped carrots
- 3 oz. pancetta or 8 slices bacon, chopped
- ¼ cup finely chopped shallots or ½ cup chopped onion
- 1 Tbsp. salted butter
- 1½ tsp. minced garlic (3 cloves)
- 1 Tbsp. all-purpose flour
- 1 cup finely shredded Asiago or Parmesan cheese (4 oz.), divided
- ½ tsp. salt
- ½ tsp. black pepper
- 1 cup heavy cream
- 1 Tbsp. coarse ground mustard
- Dash crushed red pepper
- ½ cup panko or other coarse bread crumbs

1. Preheat oven to 400°F. Lightly grease a 1½-qt. au gratin or baking dish. In a 3- or 4-qt. saucepan cook Brussels sprouts and carrots in lightly salted boiling water until tender, 5 to 6 minutes. Drain well; return to saucepan.
2. Meanwhile, in a 10-inch skillet cook pancetta over medium until crisp. Drain on paper towels, reserving drippings in skillet. Add shallots, butter, and garlic to the drippings in skillet; cook and stir 30 seconds. Stir in flour. Stir shallot mixture into Brussels sprouts and carrots in saucepan. Stir in pancetta, ½ cup of the cheese, the salt, and black pepper. Spoon mixture into prepared dish.
3. In a small bowl combine cream, mustard, and crushed red pepper; pour over Brussels sprouts mixture. In another small bowl stir together remaining ½ cup cheese and the panko. Sprinkle over Brussels sprouts mixture.
4. Bake until mixture is bubbly and topping is golden, 15 to 20 minutes.
Makes 8 servings.
PER SERVING *274 cal, 21 g fat (12 g sat fat), 69 mg chol, 603 mg sodium, 13 g carb, 3 g fiber, 3 g sugars, 9 g pro.*

Make AHEAD

Chop the Brussels sprouts and carrots. Place in an airtight container and chill up to 24 hours.

Corn Casserole

PICTURED ON *P. 60*
HANDS ON 25 minutes
BAKE 50 minutes at 350°F

- 6 slices bacon, chopped
- ¾ cup chopped onion
- 1 tsp. minced garlic (2 cloves)
- 3 Tbsp. all-purpose flour
- ½ tsp. salt
- ¼ tsp. black pepper
- 2 cups half-and-half or whole milk
- 2 16-oz. pkg. frozen whole kernel corn
- 1 Tbsp. chopped fresh thyme leaves or 1 tsp. dried thyme, crushed
- ¼ cup chopped fresh flat-leaf parsley (optional)
- 1 sleeve saltine crackers (about 40 crackers), divided
- 2 eggs, lightly beaten
- ¼ cup salted butter, melted
- Paprika (optional)

1. Preheat oven to 350°F. In a 3-qt. saucepan cook and stir bacon over medium until browned. Drain on paper towels, reserving drippings. Add onion and garlic to drippings in saucepan; cook and stir until softened, 2 to 3 minutes. Stir in flour, salt, and pepper. Whisk in half-and-half. Cook and stir over medium until thickened and bubbly. Stir in corn, thyme, and, parsley (if using).
2. Finely crush half of the crackers. Stir into corn mixture along with eggs. Spoon mixture into a 2-qt. baking dish; cover with foil. Bake 15 minutes.
3. Meanwhile, in a medium bowl coarsely crush remaining crackers; add melted butter and toss to coat.
4. Uncover corn mixture; top with cracker mixture. Sprinkle with paprika (if using). Bake, uncovered, until heated through, 35 to 40 minutes. Sprinkle with bacon the last 5 minutes of baking.
Makes 12 servings.
PER SERVING *295 cal, 18 g fat (8 g sat fat), 68 mg chol, 386 mg sodium, 28 g carb, 2 g fiber, 4 g sugars, 8 g pro.*

ADD-INS

If you like, add any of the following to the corn mixture before baking: ½ cup drained, chopped roasted red bell peppers; one 4-oz. can green chiles, drained; or 4 oz. ground pork sausage, cooked and crumbled. Or swap 1 cup of the corn for 1 cup frozen shelled edamame or lima beans.

MAKE IT CHEESY

Stir in 1 cup shredded cheddar cheese (4 oz.) with the corn. Top with ½ cup shredded cheddar cheese (2 oz.) when you add the bacon the last 5 minutes of baking.

Homemade Green Bean Casserole

HANDS ON 40 minutes
BAKE 25 minutes at 375°F
STAND 10 minutes

- **1½ lb. haricots verts or thin green beans, trimmed**
- **4 oz. pancetta or bacon**
- **9 cups sliced stemmed shiitake mushrooms and/or sliced cremini or button mushrooms (1½ lb.)**
- **1 Tbsp. minced garlic (6 cloves)**
- **½ tsp. dried thyme, crushed**
- **½ tsp. plus ⅛ tsp. salt, divided**
- **½ tsp. plus ⅛ tsp. black pepper, divided**
- **2 Tbsp. salted butter**
- **2 Tbsp. all-purpose flour**
- **1½ cups half-and-half**
- **1 5.2-oz. pkg. semisoft cheese with garlic and fine herbs (such as Boursin), broken into pieces**
- **¼ cup dry white wine**
- **1 recipe Crispy Shallots *(below)***

1. Preheat oven to 375°F. Grease a 2½- to 3-qt. au gratin or baking dish. In a 10-inch skillet cook beans in enough lightly salted boiling water to cover until crisp-tender, 3 to 5 minutes; drain. Transfer beans to a large bowl of ice water to stop cooking; drain and return to bowl.

2. In same skillet cook pancetta over medium until crisp. Drain on paper towels, reserving drippings in skillet. Finely crumble or chop pancetta.

3. Add mushrooms, garlic, and thyme to drippings in skillet (if there aren't many drippings, you may need to add up to 1 Tbsp. *vegetable oil*); cook and stir until mushrooms are tender and liquid has evaporated, 5 to 6 minutes. Stir in pancetta, ½ tsp. salt, and ½ tsp. pepper. Add mushroom mixture to beans, tossing gently to combine.

4. For sauce, in a small saucepan melt butter over medium. Stir in flour; cook and stir 1 minute. Add half-and-half all at once. Cook and stir over medium until thickened and bubbly. Whisk in cheese, ⅛ tsp. salt, and ⅛ tsp. pepper. Remove from heat; stir in wine. Pour sauce over green bean mixture, stirring gently just until combined. Transfer green bean mixture to prepared baking dish.

5. Bake, uncovered, until bubbly and beans are tender, 25 to 30 minutes. Let stand 10 minutes. Sprinkle with Crispy Shallots. **Makes 8 servings.**

PER SERVING *370 cal, 27 g fat (13 g sat fat), 49 mg chol, 436 mg sodium, 22 g carb, 4 g fiber, 6 g sugars, 12 g pro.*

Crispy SHALLOTS

In a 1-qt. saucepan heat ¾ cup vegetable oil over medium-high. Thinly slice 4 large shallots or 1 large sweet onion (1 cup). Dip a small handful of sliced shallots in ½ cup milk, letting excess drip off. Toss shallots in 1 cup all-purpose flour; shake off excess flour. Place coated shallots in hot oil. Cook shallots until golden and slightly crisp, about 2 minutes. Using a slotted spoon, transfer shallots to paper towels to drain; if you like, sprinkle lightly with salt. Repeat with remaining shallots, milk, and flour. Preheat oven to 375°F. Line a baking sheet with foil. Place shallots on prepared baking sheet and bake until heated through, 10 minutes. Top casserole with Crispy Shallots before serving.

I'll bring a

RETRO SIDE

These throwback casseroles are holiday comfort food at its best—and easiest. Call on a few convenient items to cut prep time (without sacrificing flavor) for a mostly homemade path to holiday happiness.

Celebration POTATOES, *p. 67*

Cheesy
BROCCOLI, CAULIFLOWER, AND RICE CASSEROLE,
p. 67

Macaroni AND CORN CASSEROLE

CELEBRATION POTATOES

PICTURED ON *P. 64*
HANDS ON 35 minutes
BAKE 40 minutes at 325°F

- Nonstick cooking spray
- ¼ cup plus 2 Tbsp. salted butter, divided
- ½ cup finely chopped onion
- ⅓ cup all-purpose flour
- 1 14.5-oz. can reduced-sodium chicken broth
- ½ cup heavy cream or half-and-half
- ½ tsp. salt
- ½ tsp. black pepper
- ½ tsp. paprika
- ½ tsp. garlic powder
- ¼ tsp. celery salt
- 1 cup shredded cheddar cheese (4 oz.)
- 4 oz. Gouda or Muenster cheese, shredded (1 cup)
- 1 26-oz. pkg. frozen shredded or diced hash browns, thawed
- 1 cup sour cream
- 2 cups coarsely crushed cornflakes, buttery round crackers, or potato chips

1. Preheat oven to 325°F. Coat a 3-qt. rectangular baking dish with cooking spray.
2. In a 4- to 6-qt. pot melt the ¼ cup butter over medium. Add onion. Cook, stirring occasionally, until tender and golden, about 10 minutes. Add flour; cook and stir 1 minute. Whisk in next seven ingredients (through celery salt). Cook and stir until thickened and bubbly. Remove from heat. Stir in cheeses until melted. Stir in hash browns until combined. Fold in sour cream. Transfer hash brown mixture to prepared dish.
3. In a medium bowl microwave the 2 Tbsp. butter until melted. Stir in crushed cornflakes (omit melted butter if using potato chips). Sprinkle over potato mixture. Bake, uncovered, until bubbly and topping is lightly browned, 40 to 45 minutes. If you like, sprinkle with additional paprika. **Makes 12 servings.**
PER SERVING *274 cal, 19 g fat (11 g sat fat), 56 mg chol, 449 mg sodium, 20 g carb, 1 g fiber, 2 g sugars, 8 g pro.*

CHEESY BROCCOLI, CAULIFLOWER, AND RICE CASSEROLE

PICTURED ON *P. 65*
HANDS ON 20 minutes
BAKE 35 minutes at 350°F

- Nonstick cooking spray
- 4 Tbsp. salted butter, divided
- 1 cup chopped onion
- 1 tsp. minced garlic (2 cloves)
- 2 cups chopped fresh broccoli florets
- 2 cups chopped fresh cauliflower florets
- 2 10.5-oz. cans condensed cream of chicken and mushroom soup (tip, *above right*)
- 1 cup processed cheese dip (such as Cheez Whiz)
- ¾ cup milk
- 1 cup instant white rice
- ¼ tsp. black pepper
- 1 5-oz. pkg. seasoned croutons, crushed

1. Preheat oven to 350°F. Coat a 2-qt. baking dish with cooking spray. In a 12-inch skillet heat 2 Tbsp. of the butter over medium. Add onion. Cook and stir until tender, about 3 minutes. Add garlic; cook 1 minute. Stir in next five ingredients (through milk). Cook and stir until cheese dip melts. Stir in rice and pepper. Transfer to prepared dish.
2. In a medium bowl melt remaining 2 Tbsp. butter in the microwave. Stir in croutons to coat. Sprinkle over broccoli mixture. Bake, uncovered, until hot and bubbling, 35 to 40 minutes. If necessary to prevent overbrowning, cover with foil the last 15 minutes. **Makes 12 servings.**
PER SERVING *244 cal, 14 g fat (7 g sat fat), 31 mg chol, 840 mg sodium, 23 g carb, 2 g fiber, 4 g sugars, 6 g pro.*

SOUP SWAP

If you can't find cream of chicken and mushroom soup, use one can each of cream of chicken soup and cream of mushroom soup.

MACARONI AND CORN CASSEROLE

HANDS ON 15 minutes
BAKE 50 minutes at 350°F
STAND 10 minutes

- Nonstick cooking spray
- 2 15.25-oz. cans whole kernel corn, undrained
- 2 14.75-oz. cans cream-style sweet corn
- 2 cups dried elbow macaroni
- ¼ tsp. black pepper
- 1 lb. pasteurized cheese product (Velveeta) or American cheese, cut into cubes
- ¼ cup finely chopped onion
- 1 Tbsp. minced fresh jalapeño pepper (optional) (tip, *p. 52*)
- 2 cups shredded cheddar cheese (8 oz.)

1. Preheat oven to 350°F. Coat a 3-qt. rectangular baking dish with cooking spray. In prepared dish combine next six ingredients (through onion) and jalapeño (if using). Bake, covered, 30 minutes. Remove from oven; stir.
2. Bake, uncovered, 15 minutes more. Remove from oven; stir in cheddar. Bake, uncovered, until cheese is melted, about 5 minutes more. Let stand 10 minutes before serving. (Mixture thickens during standing.) **Makes 20 servings.**
PER SERVING *198 cal, 8 g fat (4 g sat fat), 19 mg chol, 556 mg sodium, 25 g carb, 2 g fiber, 5 g sugars, 8 g pro.*

SMOKY POTATOES

For a smoky flavor, prepare as directed, except substitute smoked ingredients, such as smoked cheddar cheese, smoked Gouda cheese, and/or smoked paprika.

Love baking bread? TWIST AND SHAPE THREE UNIQUE DOUGHS INTO ROLLS THAT DEMAND CENTER-OF-THE-TABLE ATTENTION. (YOU'LL WANT TO TUCK THESE OUT OF SIGHT UNTIL MEALTIME!)

Curried Pumpkin Rolls

HANDS ON 25 minutes
RISE 1 hour 30 minutes
REST 10 minutes
BAKE 25 minutes at 375°F

5½ to 5¾ cups all-purpose flour, divided
1 pkg. active dry yeast (2¼ tsp.)
2 Tbsp. curry powder
1 Tbsp. packed brown sugar
2 tsp. salt
⅔ cup milk
2 Tbsp. salted butter
2 eggs, divided
1 15-oz. can pumpkin
1 Tbsp. sesame seeds
Mango chutney (optional)

1. In a large bowl combine 2 cups of the flour, the yeast, curry powder, brown sugar, and salt.
2. In a small saucepan heat milk and butter over medium until warm and butter nearly melts (120°F to 130°F).
3. Add milk mixture and 1 of the eggs to flour mixture. Beat with a mixer on low to medium, scraping sides of bowl, until combined, 30 seconds. Beat on high 3 minutes. Beat in pumpkin. Stir in as much of the remaining flour as you can with the mixer.
4. Turn dough out onto a lightly floured surface. Knead in enough of the remaining flour to make a dough that is smooth and elastic (6 to 8 minutes). Shape dough into a ball. Place in a large greased bowl, turning to grease surface of dough. Cover and let rise in a warm place until double in size (1 hour).
5. Punch dough down. Turn dough out onto a lightly floured surface. Cover and let stand 10 minutes. Grease a 13x9-inch baking pan.
6. Shape dough into 12 balls. Arrange in prepared pan. Cover and let rise in a warm place until nearly double in size (30 minutes).
7. Preheat oven to 375°F. Uncover rolls. Bake 15 minutes. In a small bowl beat together remaining egg and 1 tsp. *water*. Brush rolls with egg mixture. Sprinkle with sesame seeds. Bake until rolls sound hollow when tapped, 10 to 15 minutes more. Remove from pan. Cool on a wire rack. If you like, serve with additional butter and mango chutney. **Makes 12 rolls.**
PER ROLL *270 cal, 4 g fat (2 g sat fat), 37 mg chol, 424 mg sodium, 49 g carb, 3 g fiber, 3 g sugars, 8 g pro.*

Milk Bread Rolls

HANDS ON 30 minutes
RISE 1 hour 30 minutes
REST 10 minutes
BAKE 25 minutes at 350°F

⅓ cup plus 1 Tbsp. water, divided
1⅓ cups milk, divided
5¼ cups bread flour, divided
2 pkg. active dry yeast (4½ tsp.)
½ cup sugar
½ cup salted butter, cut up
2 tsp. salt
3 eggs, divided
1 Tbsp. water

1. In a small saucepan whisk together ⅓ cup of the water, ⅓ cup of the milk, and ¼ cup of the bread flour. Cook and stir over medium until paste consistency. Remove from heat; let cool 30 minutes.
2. Meanwhile, in a large bowl stir together 2½ cups of the flour and the yeast. In a medium saucepan combine remaining 1 cup milk, the sugar, butter, and salt. Cook and stir over medium until warm and butter almost melts (120°F to 130°F). Stir milk mixture, cooled paste, and two of the eggs into flour mixture. Stir in as much of the remaining flour as you can.
3. Turn dough out onto a lightly floured surface. Knead in enough of the remaining flour to make a dough that is smooth and elastic and slightly tacky (tip, *opposite*), but not sticky (3 to 5 minutes). Place in a lightly greased bowl, turning to grease surface of dough. Cover and let rise in a warm place until nearly double in size (1 hour).
4. Punch dough down. Let rest 10 minutes. Grease a 13x9-inch baking pan. Shape dough into 20 balls. Arrange in prepared pan. Cover and let rise in a warm place until nearly double in size (30 to 45 minutes).
5. Preheat oven to 350°F. In a small bowl whisk together remaining egg and the water. Brush rolls with egg mixture. Bake until golden, 25 minutes. Cool slightly. If you like, serve warm with additional butter. **Makes 20 rolls**.

PER ROLL *219 cal, 6 g fat (3 g sat fat), 41 mg chol, 289 mg sodium, 32 g carb, 1 g fiber, 6 g sugars, 6 g pro.*

Multigrain Roll Wreath

PICTURED ON ***P. 68***
HANDS ON 35 minutes
RISE 1 hour 30 minutes
REST 10 minutes
BAKE 18 minutes at 375°F

4½ to 5 cups all-purpose flour, divided
2 pkg. active dry yeast (4½ tsp.)
1½ cups milk
¾ cup salted butter, cut up
⅓ cup honey
2 tsp. salt
3 eggs, divided
1 cup whole wheat flour
½ cup quick-cooking rolled oats
¼ cup toasted wheat germ or cracked wheat
1 tsp. each white and/or black sesame seeds, chia seeds, and flaxseeds
2 Tbsp. finely chopped fresh herbs (such as oregano, thyme, rosemary and/or sage)
Grape tomatoes (optional)

1. In a large bowl combine 2 cups of the all-purpose flour and the yeast. In a medium saucepan heat and stir next four ingredients (through salt) until warm and butter almost melts (120° to 130°F). Add milk mixture and two of the eggs to flour mixture. Beat with a mixer on medium 30 seconds. Beat on high 3 minutes, scraping bowl as needed. Beat in whole wheat flour, oats, and wheat germ. Stir in as much of remaining all-purpose flour as you can.

2. Turn dough out onto a lightly floured surface. Knead in enough of the remaining flour to make a smooth, elastic dough (5 to 8 minutes). Place in a generously buttered bowl, turning to grease surface of dough. Cover and let rise in a warm place until double in size (1 to 1½ hours).

3. Meanwhile, line a large baking sheet with parchment paper. Draw a 12-inch circle on paper. (A round baking pan or plate makes a good guide.) Turn paper over.

4. Punch dough down. Turn dough out onto a lightly floured surface. Cover and let rest 10 minutes. Divide into six portions. Divide each portion into six pieces. Shape into 36 balls, pinching edges of dough under each ball to form a tight seamless round. Arrange 22 of the balls close together on drawn circle. Arrange remaining 14 balls evenly spaced about 1 inch inside circle. (Rolls will expand to touch during baking.) Cover loosely with a towel and let rise in a warm place until nearly double in size (30 to 45 minutes).

5. Preheat oven to 375°F. In a small bowl whisk together remaining egg and 1 Tbsp. *water*. Brush rolls with the egg mixture. Sprinkle with seeds and chopped herbs. Bake until golden brown, about 18 minutes. If you like, top with additional fresh herbs and grape tomatoes. **Makes 36 rolls.**

PER ROLL *132 cal, 5 g fat (3 g sat fat), 26 mg chol, 171 mg sodium, 19 g carb, 1 g fiber, 3 g sugars, 4 g pro.*

Testing for TACKY DOUGH

Press your hand on the dough. If it sticks to the dough, but releases without leaving much dough on your hand, then the dough is slightly tacky. For milk bread rolls, a little sticky is good. If your dough is somewhat firm, you've added too much flour, which will result in dense, dry rolls.

I'll bring a

Pan of Something SWEET

What's a festive celebration without a showstopping dessert? These cakes and bars are ready to hit the road—going from oven to car in the same 13x9 pan.

Spiced CRUNCH CAKE, p. 79

Easy Cream-Filled Chocolate YULE LOG CAKE, *p. 79*

CANDY MUSHROOMS

Toss chocolate Kisses and vanilla-flavor melting chips in cocoa powder. Melt tops of chocolate Kisses in a warm skillet and adhere to the bottom of melting chips.

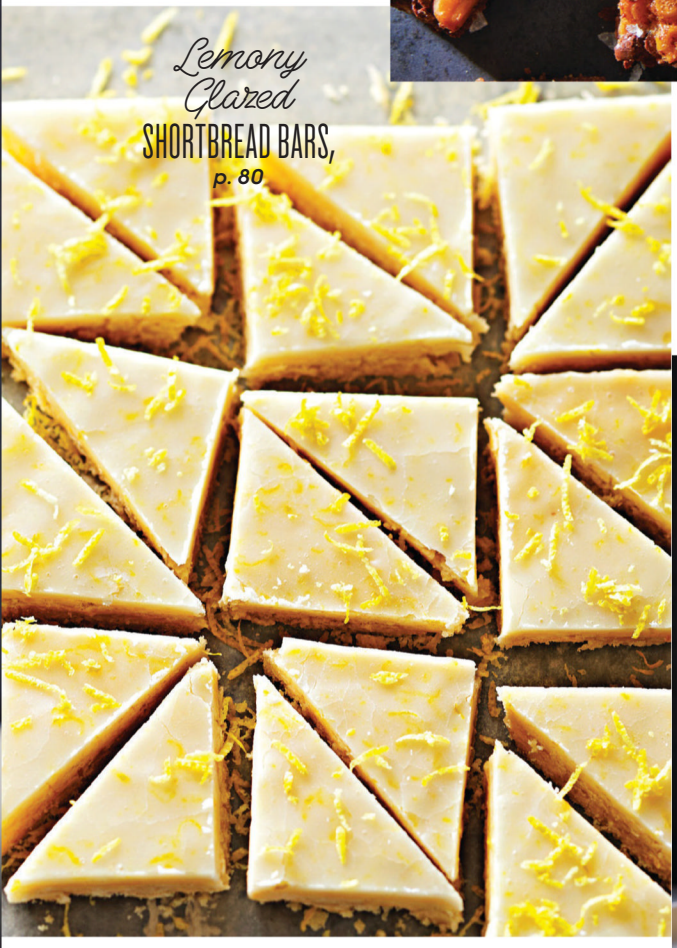
CHOCOLATE BUTTERCREAM FROSTING

In a large bowl beat 1 cup softened salted butter with a mixer on medium until creamy, 1 to 2 minutes. Beat in 1 cup powdered sugar. Add ¼ cup heavy cream, 1 tsp. vanilla, and ⅛ tsp. salt; beat on low until combined. Gradually beat in 3 cups powdered sugar and ½ cup unsweetened cocoa powder just until combined. Beat on medium, scraping bowl as needed, until fluffy, about 5 minutes. Add 2 Tbsp. heavy cream; beat on high 1 minute more.

Red and Green
SEVEN-LAYER BARS,
p. 79

SILVER LINING

The easiest way to remove bars from a pan is to line it with aluminum foil or parchment paper. To do this, tear a piece of foil larger than the pan. Flip pan over; shape foil around the bottom, folding foil smoothly around corners. Turn pan right side up; fit shaped foil inside. Leave some overhang to help lift cooled bars. Grease foil if recipe calls for a greased pan.



GREASING AND FLOURING A PAN

With a pastry brush or paper towel, apply shortening evenly on the bottom and sides of the pan. Sprinkle a few spoonfuls of all-purpose flour into the bottom of the pan. Hold one edge of pan; tap the other with free hand to distribute flour. Tilt pan to coat sides. Tap any extra flour into the garbage.

Swirls-of-Peppermint
CHEESECAKE BARS,
p. 81

Cookie Dough–
PUMPKIN CAKE,
p. 81

Caramel Apple
POKE CAKE,
p. 81

GREASE IT

When greasing pans use shortening unless the recipe specifies butter or nonstick spray.

SPICED CRUNCH CAKE

PICTURED ON *P. 72*
HANDS ON 30 minutes
BAKE 40 minutes at 350°F

- 2 Tbsp. molasses
- Water
- 1 Tbsp. instant coffee crystals
- 1 15.25-oz. (2-layer size) pkg. yellow cake mix
- 3 eggs
- ⅓ cup vegetable oil
- ⅓ cup all-purpose flour
- 1 Tbsp. packed brown sugar
- ½ tsp. ground cinnamon
- 3 Tbsp. salted butter
- ⅓ cup coarsely chopped pecans
- 1 recipe Coffee Frosting *(below)*

1. Preheat oven to 350°F. Grease a 13x9-inch baking pan. Place molasses in a 2-cup glass measuring cup. Add enough water to equal 1⅓ cups; stir to combine. Pour liquid into a large bowl. Stir in coffee crystals until dissolved. Add cake mix, eggs, and oil. Beat with a mixer on low until combined. Beat on medium 2 minutes. Spread batter into prepared pan.
2. Bake until a toothpick comes out clean, 30 minutes. Cool in pan on a wire rack.
3. Meanwhile, for praline topping, in a bowl stir together flour, brown sugar, and cinnamon. Using a pastry blender, cut in butter until crumbly. Stir in pecans. Knead until mixture begins to form small moist clumps. Spread in an ungreased 15x10-inch baking pan. Bake until lightly browned, 10 minutes. Spread topping on a piece of foil; cool.
4. Spread cooled cake with Coffee Frosting; sprinkle with praline topping.
Makes 16 servings.
PER SERVING *381 cal, 16 g fat (6 g sat fat), 53 mg chol, 277 mg sodium, 57 g carb, 0 g fiber, 42 g sugars, 3 g pro.*

COFFEE FROSTING

In a bowl beat ¼ cup softened salted butter with a mixer on low 30 seconds. Beat in 1 cup powdered sugar. Dissolve 1 tsp. instant coffee crystals in ¼ cup half-and-half or milk. Add coffee mixture and 1 tsp. vanilla to butter mixture; beat until combined (mixture may appear curdled). Gradually beat in 2½ cups powdered sugar until smooth. If needed, beat in additional half-and-half or milk, 1 tsp. at a time, to make frosting spreading consistency.

EASY CREAM-FILLED CHOCOLATE YULE LOG CAKE

PICTURED ON *P. 73*
HANDS ON 20 minutes
BAKE 35 minutes at 350°F

- 2⅓ cups all-purpose flour
- ¾ cup unsweetened dark Dutch-process cocoa powder or unsweetened cocoa powder
- 1 tsp. baking soda
- ¾ tsp. baking powder
- ½ tsp. salt
- ¾ cup salted butter, softened
- 1 cup granulated sugar
- 1 cup packed brown sugar
- 3 eggs
- 2 tsp. vanilla
- 1½ cups buttermilk
- 1 recipe Cream Filling *(below right)*
- 1 recipe Chocolate Buttercream Frosting *(p. 73)*
- Powdered sugar (optional)
- Sugared fresh rosemary sprigs and cranberries (optional)
- Candy mushrooms (tip, *p. 73*) (optional)

1. Preheat oven to 350°F. Lightly grease and flour a 13x9-inch baking pan. In a medium bowl stir together the first five ingredients (through salt).
2. In a large bowl beat butter with a mixer on medium 30 seconds. Combine granulated sugar and brown sugar in a small bowl. Gradually add sugars to butter, ¼ cup at a time, beating on medium until combined. Scrape bowl; beat 2 minutes more. Add eggs, one at a time, beating after each addition. Beat in vanilla. Add the flour mixture and buttermilk alternately, beating on low after each addition just until combined. Beat on medium 20 seconds more. Spread batter into prepared pan.
3. Bake until the top springs back when lightly touched, 35 to 40 minutes. Cool completely in pan on a wire rack.
4. Fill a large pastry bag fitted with a large round tip with Cream Filling. Push tip through top of cake to fill fifteen evenly spaced holes, squeezing bag for 3 seconds in each hole.
5. Fill a large pastry bag fitted with a large open star tip (Ateco 827) with Chocolate Buttercream Frosting. Pipe frosting in lines and swirls to resemble the bark of a yule log. If you like, sprinkle with powdered sugar and top with sugared rosemary and cranberries and/or candy mushrooms.
Makes 15 servings.
PER SERVING *686 cal, 33 g fat (19 g sat fat), 113 mg chol, 460 mg sodium, 97 g carb, 3 g fiber, 76 g sugars, 6 g pro.*

CREAM FILLING

In a large bowl beat ¼ cup softened salted butter and ¼ cup shortening with a mixer on medium until fluffy. Gradually beat in 2 cups powdered sugar. Beat in 3 Tbsp. milk, 1 tsp. vanilla, and a pinch salt until fluffy.

RED AND GREEN SEVEN-LAYER BARS

PICTURED ON *P. 74*
HANDS ON 20 minutes
BAKE 30 minutes at 350°F

- 1 16.5-oz. roll refrigerated chocolate chip cookie dough
- 6 oz. white baking chocolate, chopped, or 1 cup white baking chips
- 1 cup butterscotch-flavor chips
- 1 cup lightly salted roasted cashew pieces, cocktail peanuts, or salted mixed nuts, coarsely chopped
- 1 14-oz. can sweetened condensed milk
- 1 cup red and green candy-coated milk chocolate pieces
- 1⅓ cups flaked or shredded coconut

1. Preheat oven to 350°F. Line a 13x9-inch baking pan with foil (tip, *p. 75*), extending over edges. Lightly grease foil. For crust, cut cookie dough into ½-inch slices. Press into prepared pan, covering bottom completely. Bake 5 minutes. Remove from oven.
2. Top crust with white chocolate, butterscotch chips, cashews, sweetened condensed milk, candy-coated chocolate pieces, and coconut. Press down firmly with the back of a spoon.
3. Bake until edges are light brown, 25 minutes. Cool in pan on a wire rack. Use foil to lift out uncut bars. Cut into bars. **Makes 30 bars.**
PER BAR *258 cal, 13 g fat (8 g sat fat), 7 mg chol, 92 mg sodium, 32 g carb, 1 g fiber, 26 g sugars, 3 g pro.*

CHOCOLATE AND WALNUT BOURBON BARS

PICTURED ON *P. 75*
HANDS ON 25 minutes
BAKE 55 minutes at 350°F
COOL 10 minutes

- **Nonstick cooking spray**
- **2 cups all-purpose flour**
- **¾ cup powdered sugar**
- **¼ cup unsweetened cocoa powder**
- **¼ tsp. salt**
- **1 cup cold salted butter, cut into 1-Tbsp. pieces**
- **4 to 5 Tbsp. cold bourbon**
- **3 eggs, lightly beaten**
- **1 cup packed dark brown sugar**
- **½ cup light-color corn syrup**
- **½ cup pure maple syrup**
- **4 Tbsp. salted butter, melted and cooled**
- **¼ cup bourbon**
- **1 Tbsp. vanilla**
- **1½ cups toasted chopped walnuts**
- **1½ cups semisweet chocolate chips**
- **Sea salt flakes (optional)**

1. Preheat oven to 350°F. Line a 13x9-inch baking pan with foil (tip, *p. 75*), extending over edges; coat with cooking spray.
2. For crust, place next four ingredients (through salt) in a food processor. Cover and process until mixed. Add the cold butter, 1 Tbsp. at a time, pulsing until incorporated and texture resembles coarse sand. Add cold bourbon, 1 Tbsp. at a time, pulsing until mixture begins to form a dough. Press evenly into bottom of prepared pan. Bake crust until set, 20 minutes. Cool on wire rack 10 minutes.
3. Meanwhile, for filling, in medium bowl whisk together next seven ingredients (through vanilla) until combined. Sprinkle walnuts and chocolate chips over crust; pour filling over top.
4. Bake until filling is golden brown and set, 35 to 40 minutes. Cool completely in pan on wire rack. If you like, sprinkle with sea salt. Use foil to lift out uncut bars. Cut into bars. **Makes 32 bars.**
PER BAR *249 cal, 14 g fat (6 g sat fat), 37 mg chol, 89 mg sodium, 29 g carb, 1 g fiber, 18 g sugars, 3 g pro.*

LEMONY GLAZED SHORTBREAD BARS

PICTURED ON *P. 75*
HANDS ON 40 minutes
BAKE 40 minutes at 300°F

- **3 cups all-purpose flour**
- **⅓ cup cornstarch**
- **1¼ cups powdered sugar**
- **¼ cup lemon zest (5 to 6 lemons)**
- **1½ cups salted butter, softened**
- **1 Tbsp. fresh lemon juice**
- **½ tsp. salt**
- **½ tsp. vanilla**
- **1 recipe Lemony Glaze *(below)***

1. Preheat oven to 300°F. Line a 13x9-inch baking pan with foil (tip, *p. 75*), extending foil over edges. Lightly grease foil.
2. In a medium bowl stir together flour and cornstarch. In a small bowl stir together powdered sugar and lemon zest. Using a wooden spoon, work lemon zest into powdered sugar until sugar is yellow and very fragrant (tip, *below*).
3. In a large mixing bowl beat butter, lemon juice, salt, and vanilla with a mixer on medium until combined. Gradually beat in powdered sugar mixture. Using a wooden spoon, stir in flour mixture. Press dough into bottom of prepared pan.
4. Bake until lightly golden and edges begin to brown, about 40 minutes. Immediately spoon Lemony Glaze over bars, gently spreading evenly. Cool completely in pan on a wire rack. Use foil to lift uncut bars out of pan. Cut into bars. If you like, top with additional lemon zest. **Makes 32 bars.**
***TIP** Rubbing lemon zest with sugar helps release the lemons' oils. Using the back of a wooden spoon, press the mixture into the side of the bowl to release oils.
PER BAR *181 cal, 9 g fat (5 g sat fat), 23 mg chol, 98 mg sodium, 25 g carb, 0 g fiber, 14 g sugars, 1 g pro.*

LEMONY GLAZE

In a medium bowl whisk together 2½ cups powdered sugar, 2 tsp. lemon zest, 3 Tbsp. fresh lemon juice, 1 Tbsp. light-color corn syrup, and ½ tsp. vanilla.

CARAMEL-CREAM CHEESE FROSTING

In a large bowl beat ½ of an 8-oz. pkg. softened cream cheese, ¼ cup softened salted butter, ¼ cup caramel-flavor ice cream topping, 1 tsp. vanilla, and ¼ tsp. salt with a mixer on medium until light and fluffy. Gradually beat in 2¾ to 3 cups powdered sugar to reach spreading consistency.

CARAMEL-FROSTED HUMMINGBIRD CAKE

PICTURED ON *P. 75*
HANDS ON 30 minutes
BAKE 40 minutes at 350°F

- **3 cups all-purpose flour**
- **2 cups granulated sugar**
- **2 tsp. baking powder**
- **1 tsp. salt**
- **½ tsp. baking soda**
- **½ tsp. ground cinnamon**
- **2 cups mashed ripe bananas (about 5)**
- **1 8-oz. can crushed pineapple (juice pack), undrained**
- **1 cup vegetable oil**
- **3 eggs, lightly beaten**
- **½ cup flaked coconut**
- **1½ tsp. vanilla**
- **1 recipe Caramel-Cream Cheese Frosting *(above)***
- **Dried pineapple slices (optional)**

1. Preheat oven to 350°F. Lightly grease and flour a 13x9-inch baking pan. In an extra-large bowl stir together the first six ingredients (through cinnamon). Add next six ingredients (through vanilla), stirring just until combined. Spread batter into prepared pan.
2. Bake until a toothpick comes out clean, 40 to 45 minutes. Cool in pan on a wire rack. Spread Caramel-Cream Cheese Frosting over cooled cake. If you like, top with dried pineapple. **Makes 16 servings.**
PER SERVING *513 cal, 21 g fat (6 g sat fat), 50 mg chol, 371 mg sodium, 79 g carb, 1 g fiber, 57 g sugars, 5 g pro.*

CARAMEL WHIPPED CREAM

In a chilled large bowl beat 1 cup heavy cream, 2 Tbsp. caramel-flavor ice cream topping, and 1 tsp. vanilla with a mixer on medium until stiff peaks form.

NICE AND EASY

To keep clean layers, don't swirl food coloring too deep into the batter.

SWIRLS-OF-PEPPERMINT CHEESECAKE BARS

PICTURED ON ***P. 76***
HANDS ON 25 minutes
BAKE 25 minutes at 350°F
COOL 1 hour
CHILL 4 hours

- **Nonstick cooking spray**
- **2 cups finely crushed chocolate graham crackers**
- **1 cup plus 2 Tbsp. sugar, divided**
- **⅓ cup salted butter, melted**
- **2 8-oz. pkg. cream cheese, softened**
- **1 tsp. vanilla**
- **½ tsp. peppermint extract**
- **¼ cup milk**
- **4 eggs, lightly beaten**
- **Several drops red food coloring**
- **¼ cup crushed peppermint candies**

1. Preheat oven to 350°F. Line a 13x9-inch baking pan with foil (tip, *p. 75*), extending foil over edges; coat with cooking spray.
2. For crust, in a medium bowl combine graham crackers and the 2 Tbsp. sugar; stir in melted butter. Press graham mixture into bottom of prepared pan.
3. For filling, in a large bowl beat cream cheese, the 1 cup sugar, vanilla, and peppermint extract with a mixer on medium until smooth. Beat in milk. Stir in eggs until combined; evenly spread over crust.
4. Drop food coloring in random spots over filling. Using a thin metal spatula, swirl slightly to marble (tip, *above*).
5. Bake until edges are puffed and center is set, about 25 minutes. Cool in pan on a wire rack 1 hour. Cover and chill 4 to 24 hours. Cut into bars, wiping knife between cuts. Sprinkle with crushed candies before serving.
Makes 32 bars.
PER BAR *139 cal, 8 g fat (4 g sat fat), 44 mg chol, 119 mg sodium, 14 g carb, 0 g fiber, 11 g sugars, 2 g pro.*

COOKIE DOUGH-PUMPKIN CAKE

PICTURED ON ***P. 77***
HANDS ON 25 minutes
BAKE 30 minutes at 350°F
COOL 1 hour

- **2 cups all-purpose flour**
- **2 tsp. ground cinnamon**
- **1½ tsp. baking powder**
- **1½ tsp. baking soda**
- **1 tsp. salt**
- **¼ tsp. ground nutmeg**
- **4 eggs, lightly beaten**
- **1 15-oz. can pumpkin**
- **⅔ cup granulated sugar**
- **⅔ cup packed brown sugar**
- **⅓ cup vegetable oil**
- **1 16.5-oz. roll refrigerated chocolate chip cookie dough**
- **½ cup salted butter, softened**
- **2 cups powdered sugar, divided**
- **3 Tbsp. heavy cream, divided**
- **½ tsp. vanilla**
- **¼ cup unsweetened cocoa powder**
- **Purchased mini chocolate chip cookies (optional)**

1. Preheat oven to 350°F. Grease a 13x9-inch baking pan. In a medium bowl stir together first six ingredients (through nutmeg). In a large bowl combine next five ingredients (through oil); whisk until smooth. Add flour mixture to pumpkin mixture, one-third at a time, stirring after each addition just until combined. Spread batter into prepared pan.
2. Break cookie dough into ¾-inch chunks. Place cookie dough chunks evenly over batter. Gently poke pieces halfway down into batter. Bake until a toothpick comes out clean, 30 to 40 minutes. Cool in pan on a wire rack 1 hour.
3. Meanwhile, for frosting, in a large bowl beat butter with a mixer on medium until creamy, 1 to 2 minutes. Beat in ½ cup of the powdered sugar. Add 2 Tbsp. of the cream, the vanilla, and a pinch salt; beat on low until combined. Gradually beat in remaining 1½ cups powdered sugar and the cocoa just until combined. Beat on medium, scraping bowl as needed, until fluffy, 5 minutes. Add remaining 1 Tbsp. cream; beat on high 1 minute more.
4. Spread frosting over cooled cake, or, if you like, use a pastry bag fitted with a large star tip to pipe frosting on cake. Cut into pieces. If you like, top each piece with a mini chocolate chip cookie.
Makes 20 servings.
PER SERVING *375 cal, 17 g fat (7 g sat fat), 54 mg chol, 383 mg sodium, 55 g carb, 2 g fiber, 37 g sugars, 4 g pro.*

CARAMEL APPLE POKE CAKE

PICTURED ON ***P. 78***
HANDS ON 25 minutes
BAKE 30 minutes at 350°F

- **2 cups all-purpose flour**
- **2 tsp. baking powder**
- **½ tsp. baking soda**
- **½ tsp. salt**
- **⅔ cup salted butter, softened**
- **1 cup sugar**
- **2 eggs, at room temperature**
- **1 tsp. vanilla**
- **1 cup apple butter**
- **3 medium apples, cored and finely chopped (3 cups)**
- **1 14-oz. can dulce de leche**
- **¼ cup milk**
- **1 recipe Caramel Whipped Cream *(opposite)***

1. Preheat oven to 350°F. Grease a 13x9-inch baking pan. In a medium bowl whisk together the first four ingredients (through salt).
2. In a large bowl beat butter with a mixer on medium 30 seconds. Gradually add sugar, ¼ cup at a time, beating on medium until combined. Scrape bowl; beat 2 minutes. Add eggs, one at a time, beating after each addition. Beat in vanilla. Add flour mixture and apple butter alternately, beating on low after each addition until combined. Fold in apples; spread into prepared pan.
3. Bake until golden and a toothpick comes out clean, 30 to 35 minutes. Cool in pan on a wire rack 5 minutes. In a medium bowl whisk together dulce de leche and milk until smooth. If you like, reserve 2 Tbsp. for drizzling.
4. Using the handle of a wooden spoon, poke holes through cake 1 inch apart. Spread milk mixture over cake. Cool completely. Serve cake with Caramel Whipped Cream. If you like, top with additional apples and reserved milk mixture. **Makes 16 servings.**
PER SERVING *426 cal, 16 g fat (10 g sat fat), 68 mg chol, 297 mg sodium, 66 g carb, 2 g fiber, 48 g sugars, 5 g pro.*

TRIPLE CHOCOLATE COOKIES, *p. 89*

CHOCOLATE DRIZZLE

In a small bowl microwave 1 cup semisweet chocolate chips and 4 tsp. shortening until melted, about 1 minute, stirring every 30 seconds.

I'll bring the

cookies

Drop cookies—made by scooping and dropping portions of dough—are timeless in their simplicity. With scrumptious stir-ins and toppings, they're extra special for a season of sharing and indulging.

FROSTED MAPLE DROPS, *p. 89*

MAPLE FROSTING

In a large bowl beat ⅓ cup softened salted butter and ¼ cup pure maple syrup with a mixer on low until combined. Add 3 Tbsp. heavy cream, 1 tsp. vanilla, and a pinch of salt; beat until combined. Gradually beat in 2⅔ cups powdered sugar until spreadable.

LEMON DROP COOKIES

HANDS ON 15 minutes
BAKE 10 minutes per batch at 375°F

- ½ cup salted butter, softened
- ¾ cup granulated sugar
- 4 tsp. lemon zest
- ½ tsp. baking powder
- ½ tsp. baking soda
- ⅛ tsp. salt
- 1 egg
- ½ cup sour cream
- ⅓ cup fresh lemon juice
- 2 cups all-purpose flour
- 1 recipe Lemon Glaze *(below)*
- Finely crushed lemon drop candies (optional)

1. Preheat oven to 375°F. Line cookie sheets with parchment paper. In a large bowl beat butter with a mixer on medium 30 seconds. Add next five ingredients (through salt). Beat until combined, scraping bowl as needed. Beat in egg, sour cream, and lemon juice. Beat in flour.
2. Drop dough by 1½-Tbsp. portions 1 inch apart on prepared cookie sheets. Bake until tops are firm, 10 to 12 minutes. Transfer to a wire rack; cool completely. Brush tops of warm cookies with Lemon Glaze. If you like, sprinkle with crushed lemon drop candies. **Makes 26 cookies.**
PER COOKIE *109 cal, 5 g fat (3 g sat fat), 19 mg chol, 77 mg sodium, 16 g carb, 0 g fiber, 8 g sugars, 1 g pro.*

LEMON DROP COOKIES

ON THE GO

If cookies are filled or frosted, tote them in a single layer in a travel container. Unfrosted cookies can be layered between sheets of waxed paper in a container.

LEMON GLAZE

In a small bowl stir together ¼ cup granulated sugar and 2 Tbsp. fresh lemon juice.

WHITE CHOCOLATE-RASPBERRY COOKIES

HANDS ON 40 minutes
BAKE 7 minutes per batch at 375°F

- 11 oz. white baking chocolate, chopped, divided
- ½ cup salted butter, softened
- 1 cup sugar
- 1 tsp. baking soda
- ¼ tsp. salt
- 2 eggs
- 2¾ cups all-purpose flour
- ½ cup seedless raspberry jam
- ½ tsp. shortening

1. In a small bowl microwave 4 oz. of the white chocolate until melted, stirring every 30 seconds, about 1 minute. Set aside to cool.
2. Preheat oven to 375°F. Line cookie sheets with parchment paper. In a large bowl beat butter with a mixer on medium 30 seconds. Add sugar, baking soda, and salt. Beat until combined, scraping bowl as needed. Beat in eggs and melted white chocolate. Beat in flour. Stir in 4 oz. of the chopped white chocolate. Drop dough by 2- to 3-tsp. portions 2 inches apart on prepared cookie sheets.
3. Bake until cookies are lightly browned around edges, 7 to 9 minutes. Cool on cookie sheets 1 minute. Transfer to a wire rack; cool completely.
4. About 1 hour before serving, in a small bowl microwave raspberry jam, stirring once, until melted, about 30 seconds. Spoon about ½ tsp. of the jam onto the top of each cookie. In another small bowl microwave remaining 3 oz. white chocolate and the shortening until melted, stirring every 30 seconds, about 45 seconds. Drizzle melted white chocolate mixture over cookies. If necessary, chill cookies until set, about 15 minutes. **Makes 48 cookies.**
PER COOKIE *109 cal, 4 g fat (2 g sat fat), 13 mg chol, 64 mg sodium, 16 g carb, 0 g fiber, 10 g sugars, 1 g pro.*

WHITE
CHOCOLATE-RASPBERRY
COOKIES

CHOCOLATE-MACADAMIA COOKIES

HANDS ON 45 minutes
BAKE 8 minutes per batch at 350°F

- ½ cup shortening
- ½ cup salted butter, softened
- ¾ cup granulated sugar
- ¾ cup packed brown sugar
- ½ tsp. baking powder
- ¼ tsp. baking soda
- ¼ tsp. salt
- 2 eggs
- 1 tsp. vanilla
- 1⅓ cups all-purpose flour
- ⅓ cup unsweetened cocoa powder
- 2½ cups regular rolled oats
- 1 cup semisweet chocolate chips
- 1 cup white baking chips or peanut butter-flavor chips
- 1 cup chopped macadamia nuts

1. Preheat oven to 350°F. Line cookie sheets with parchment paper. In a large bowl beat shortening and butter with a mixer on medium 30 seconds. Add next five ingredients (through salt). Beat until combined, scraping bowl as needed. Beat in eggs and vanilla. Beat in flour and cocoa powder. Stir in oats, chocolate chips, white chips, and nuts.
2. Drop dough by 2- to 3-tsp. portions 2 inches apart on prepared cookie sheets. Flatten each to a 2-inch circle. Bake until edges are set, 8 to 9 minutes. Cool on cookie sheets 1 minute. Transfer to a wire rack; cool completely.
Makes 56 cookies.
PER COOKIE *128 cal, 8 g fat (3 g sat fat), 11 mg chol, 41 mg sodium, 15 g carb, 1 g fiber, 9 g sugars, 1 g pro.*

STORAGE

All of these cookies can be stored at room temperature up to 3 days or frozen (unfrosted) up to 3 months. If frozen, thaw cookies, and top as directed.

GIANT CHOCOLATE-MACADAMIA COOKIES

Prepare as directed, except drop dough by ¼-cup portions 3 inches apart on prepared cookie sheets. Flatten each to a 3-inch circle. Bake just until edges are firm and centers appear set, 12 to 14 minutes. Cool on cookie sheets 1 minute. Transfer to a wire rack; cool completely. Makes about 24 cookies. PER COOKIE *298 cal, 18 g fat (7 g sat fat), 26 mg chol, 96 mg sodium, 35 g carb, 2 g fiber, 22 g sugar, 3 g pro.*

BUTTERSCOTCH
COOKIES,
p. 89

BROWN SUGAR-BUTTER FROSTING

In a medium saucepan cook and stir 6 Tbsp. salted butter and ⅓ cup packed brown sugar over medium until butter is melted and mixture is smooth. Remove from heat. Stir in 2 cups powdered sugar and 1 tsp. vanilla. Stir in enough hot water (2 to 3 tsp.) to reach spreading consistency. Immediately spread frosting over cooled cookies. If frosting becomes grainy, add a few more drops of hot water and stir until smooth.

PUMPKIN-PECAN COOKIES

TRIPLE CHOCOLATE COOKIES

PICTURED ON ***P. 82***
HANDS ON 40 minutes
STAND 30 minutes
BAKE 9 minutes per batch at 350°F

- **7 oz. bittersweet chocolate, chopped**
- **5 oz. unsweetened chocolate, chopped**
- **½ cup salted butter**
- **⅓ cup all-purpose flour**
- **¼ tsp. baking powder**
- **¼ tsp. salt**
- **1 cup granulated sugar**
- **¾ cup packed brown sugar**
- **4 eggs**
- **¼ cup finely chopped toasted pecans**
- **1 recipe Chocolate Drizzle *(p. 82)***

1. In a medium bowl combine chocolates and butter. Microwave, stirring every 30 seconds, until melted, 1½ to 2 minutes. Let stand to cool 10 minutes.
2. In a small bowl stir together flour, baking powder, and salt. In a large bowl combine sugars and eggs. Beat with a mixer on medium to high until color lightens slightly, 2 to 3 minutes. Beat in chocolate mixture, scraping bowl as needed. Beat in flour mixture. Stir in pecans. Cover surface of dough with plastic wrap. Let stand 20 minutes (dough thickens as it stands).
3. Preheat oven to 350°F. Line cookie sheets with parchment paper. Drop dough by 2- to 3-tsp. portions 2 inches apart on prepared cookie sheets. Bake just until tops are set, about 9 minutes. Cool on cookie sheets 1 minute. Transfer to a wire rack; cool completely. Spoon Chocolate Drizzle over cookies. **Makes 60 cookies.**
PER COOKIE *92 cal, 6 g fat (3 g sat fat), 18 mg chol, 19 mg sodium, 11 g carb, 1 g fiber, 9 g sugars, 1 g pro.*

FROSTED MAPLE DROPS

PICTURED ON ***P. 83***
HANDS ON 30 minutes
BAKE 9 minutes per batch at 350°F

- **1 cup salted butter, softened**
- **1 cup packed brown sugar**
- **1 tsp. baking soda**
- **⅛ tsp. salt**
- **1 cup pure maple syrup**
- **1 egg**
- **1 tsp. vanilla**
- **4 cups all-purpose flour**
- **1 recipe Maple Frosting *(p. 83)***

1. Preheat oven to 350°F. Line cookie sheets with parchment paper. In a large bowl beat butter with a mixer on medium 30 seconds. Add brown sugar, baking soda, and salt. Beat until combined, scraping bowl as needed. Beat in maple syrup, egg, and vanilla. Beat in flour.
2. Drop dough by 1½-Tbsp. portions 2 inches apart on prepared cookie sheets. Bake until tops are set, 9 to 11 minutes. Transfer cookies to a wire rack; cool completely. Frost with Maple Frosting. **Makes 40 cookies.**
PER COOKIE *185 cal, 7 g fat (4 g sat fat), 22 mg chol, 96 mg sodium, 30 g carb, 0 g fiber, 19 g sugars, 2 g pro.*

BUTTERSCOTCH COOKIES

PICTURED ON ***P. 87***
HANDS ON 35 minutes
BAKE 8 minutes per batch at 375°F

- **½ cup salted butter, softened**
- **1 cup granulated sugar**
- **1 cup packed brown sugar**
- **1 tsp. baking powder**
- **½ tsp. baking soda**
- **½ tsp. salt**
- **2 eggs**
- **2 tsp. vanilla**
- **2 cups all-purpose flour**
- **¾ cup coarsely chopped, salted dry-roasted cashews**
- **⅔ cup butterscotch-flavor chips**

1. Preheat oven to 375°F. Line cookie sheets with parchment paper. In a large bowl beat butter with a mixer on medium 30 seconds. Add next five ingredients (through salt). Beat until combined, scraping bowl as needed. Beat in eggs and vanilla. Beat in flour. Stir in cashews and butterscotch chips.
2. Drop dough by 2- to 3-tsp. portions 2 inches apart on prepared cookie sheets. Bake until edges are lightly browned, 8 to 10 minutes. Cool on cookie sheets 2 minutes. Transfer to a wire rack; cool completely. **Makes 60 cookies.**
PER COOKIE *81 cal, 3 g fat (2 g sat fat), 10 mg chol, 68 mg sodium, 12 g carb, 0 g fiber, 9 g sugars, 1 g pro.*

PUMPKIN-PECAN COOKIES

HANDS ON 35 minutes
BAKE 10 minutes per batch at 375°F

- **2 cups all-purpose flour**
- **1½ tsp. baking powder**
- **1 tsp. ground cinnamon**
- **¼ tsp. baking soda**
- **¼ tsp. ground allspice**
- **1 cup salted butter, softened**
- **1 cup granulated sugar**
- **1 egg**
- **1 cup canned pumpkin**
- **1 cup chopped toasted pecans**
- **1 recipe Brown Sugar-Butter Frosting *(opposite)***

1. Preheat oven to 375°F. Line cookie sheets with parchment paper. In a medium bowl stir together first five ingredients (through allspice). In a large bowl beat butter with a mixer on medium 30 seconds. Add sugar. Beat until combined, scraping bowl as needed. Beat in egg and pumpkin. Beat in flour mixture. Stir in pecans.
2. Drop dough by 2- to 3-tsp. portions 2 inches apart on prepared cookie sheets. Bake until bottoms are lightly browned, about 10 minutes. Cool on cookie sheets 2 minutes. Transfer to a wire rack; cool completely. Spread cookies with Brown Sugar-Butter Frosting. **Makes 55 cookies.**
PER COOKIE *108 cal, 6 g fat (3 g sat fat), 16 mg chol, 62 mg sodium, 13 g carb, 0 g fiber, 9 g sugars, 1 g pro.*

BIG TRIPLE CHOCOLATE COOKIES

Prepare as directed, except drop dough by 3-Tbsp. portions 3 inches apart on prepared cookie sheets. Bake 13 minutes. Makes about 18 cookies. PER COOKIE *307 cal, 19 g fat (2 g sat fat), 61 mg chol, 63 mg sodium, 37 g carb, 3 g fiber, 30 g sugars, 4 g pro.*

Triple-Coconut Cream Pie, *p. 95*

I'll bring a

Pie

'Tis the season for pies and we have plenty to choose from—nutty, fruity, chocolaty, and more. Don't forget a carton of ice cream (or whipped cream) to tote along for a generous scoop over each slice!

Peanut Brittle WHIPPED CREAM

In a large bowl beat 1 cup heavy cream with a mixer on medium until soft peaks form (tips curl). Reduce speed to low; beat in 2 Tbsp. powdered sugar. Increase speed to medium-high; continue beating until stiff peaks form (tips stand straight). Gently fold in ½ cup coarsely crushed peanut brittle candy.

Peel IT
Use a vegetable peeler to remove large strips of peel (about 3x1 inch) from a lemon, avoiding the bitter white pith.

Double Cherry Crunch Pie

PREP 35 minutes
BAKE 20 minutes at 375°F

- **12 oz. frozen pitted tart red cherries**
- **6 oz. frozen pitted dark sweet cherries**
- **¾ cup granulated sugar**
- **3 Tbsp. quick-cooking tapioca**
- **2 3x1-inch strips lemon peel (tip, *above*)**
- **1 9-inch Baked Pastry Shell *(below)***
- **1 cup sweetened flaked coconut**
- **½ cup coarsely chopped almonds**
- **½ cup white chocolate baking chips**
- **¼ cup quick-cooking rolled oats**
- **¼ cup whole wheat flour**
- **2 Tbsp. packed brown sugar**
- **¼ cup salted butter, melted**

1. Preheat oven to 375°F. Thaw and drain cherries, reserving juices; if necessary, add water to juices to equal 1 cup. In a medium saucepan combine granulated sugar and tapioca. Stir in reserved juices and lemon peel. Cook and stir over medium until thickened and bubbly. Remove and discard lemon peel. Add cherries (about 2 cups). Cook and stir 5 minutes more. Pour filling into Baked Pastry Shell.
2. For topping, in a medium bowl combine next six ingredients (through brown sugar). Add butter; stir to combine. Sprinkle topping over filling. Bake until topping is golden brown, 20 to 25 minutes. Cool on a wire rack. **Makes 8 slices.**
PER SLICE *545 cal, 28 g fat (16 g sat fat), 31 mg chol, 271 mg sodium, 68 g carb, 4 g fiber, 39 g sugars, 6 g pro.*

Baked PASTRY SHELL

For a 9-inch baked pastry shell, prepare Single-Crust Pie Pastry (recipe, *p. 94*). Preheat oven to 450°F. On a lightly floured surface, roll pastry into a 12-inch circle. Wrap dough around the rolling pin; transfer to a 9-inch pie plate. Ease pastry into pie plate without stretching it. Trim pastry to ½ inch beyond edge of pie plate. Fold under extra pastry even with the plate edge and crimp as desired. Prick bottom and sides of pastry with a fork. Line pastry with a double thickness of foil. Bake 8 minutes. Remove foil. Bake until golden, 6 to 8 minutes more. Cool on a wire rack.

Apple-Pear Caramel Pie

HANDS ON 50 minutes
COOL 4 hours
BAKE 1 hour 22 minutes at 375°F

- 1 recipe Nut Pastry *(below right)*
- ¾ cup granulated sugar
- ¼ cup all-purpose flour
- ½ tsp. ground nutmeg
- ½ tsp. ground cinnamon
- Dash salt
- 3 cups thinly sliced peeled tart apples
- 3 cups thinly sliced peeled pears
- 6 Tbsp. salted butter, divided
- ½ cup packed brown sugar
- 2 Tbsp. milk or half-and-half
- ½ cup chopped pecans

1. Preheat oven to 375°F. Prepare Nut Pastry. On a lightly floured surface, use your hands to slightly flatten one pastry ball. Roll it from center to edges into a circle about 12 inches in diameter. Wrap pastry circle around the rolling pin. Unroll pastry into a 9-inch pie plate. Roll remaining ball into a circle about 12 inches in diameter.

2. In a large bowl stir together next five ingredients (through salt). Add apples and pears; gently toss to coat. Transfer apple mixture to pastry-lined pie plate. Cut up 2 Tbsp. of the butter; arrange over filling. Trim bottom pastry to edge of pie plate. Cut slits in remaining pastry circle; place on filling and seal (tip, *bottom right*). Crimp edge as desired.

3. To prevent overbrowning, cover edge of pie with foil. Place a foil-lined baking sheet on rack below pie in oven. Bake pie 50 minutes; remove foil. Bake until filling is bubbly, 30 to 40 minutes more. Transfer to a wire rack.

4. For topping, in a small saucepan melt remaining 4 Tbsp. butter over medium. Gradually stir in brown sugar and milk. Cook and stir until mixture comes to a boil. Carefully spoon topping over baked pie; sprinkle with pecans. Return pie to oven; bake until topping bubbles, 2 to 3 minutes more. Cool on a wire rack.

Makes 8 slices.

PER SLICE *636 cal, 34 g fat (13 g sat fat), 38 mg chol, 419 mg sodium, 79 g carb, 5 g fiber, 43 g sugars, 6 g pro.*

Nut PASTRY

In a large bowl stir together 2¼ cups all-purpose flour, ¼ cup ground toasted pecans or almonds, and 1 tsp. salt. Using a pastry blender, cut in ½ cup shortening and ¼ cup salted butter (cut up) until pea size. Sprinkle 1 Tbsp. ice-cold water over flour mixture; toss with a fork. Push moistened pastry to side of bowl. Repeat moistening flour mixture, gradually adding water until mixture begins to come together (½ to ⅔ cup ice water total). Gather pastry into a ball, kneading gently until it holds together. Divide pastry in half; form halves into balls.

Cut IT OUT

If you like, use a leaf-shape cookie cutter and cut out shapes from second pastry circle. Arrange cutouts on top of filling before baking. If doing this, do not trim bottom pastry circle; fold bottom pastry under and crimp as desired. If you like, omit pecans.

Single-Crust PIE PASTRY

In a medium bowl stir together 1½ cups all-purpose flour and ½ tsp. salt. Using a pastry blender, cut in ¼ cup shortening and ¼ cup salted butter (cut up) until pea size. Sprinkle 1 Tbsp. ice-cold water over flour mixture; toss with a fork. Push moistened pastry to side of bowl. Repeat moistening flour mixture, gradually adding water until mixture begins to come together (¼ to ⅓ cup water total). Gather pastry into a ball, kneading gently until it holds together.

Fantasy Chocolate Pie

HANDS ON 30 minutes
BAKE 50 minutes at 350°F

- 1 recipe Single-Crust Pie Pastry *(above)*
- 3 eggs
- 1 cup light-color corn syrup
- ½ cup sugar
- ⅓ cup salted butter, melted
- 1 tsp. vanilla
- ¼ tsp. salt
- ½ cup milk chocolate chips
- ½ cup semisweet chocolate chips
- ½ cup white chocolate chips
- 1 cup sweetened flaked coconut
- ½ cup pecan pieces
- ½ cup slivered almonds
- 7 oz. milk or semisweet chocolate, melted (optional)
- Pastry cutouts (optional)

1. Preheat oven to 350°F. Prepare Single-Crust Pie Pastry. On a lightly floured surface, roll pastry into a 12-inch circle. Wrap dough around the rolling pin; transfer to a 9-inch pie plate. Ease pastry into pie plate without stretching it. Trim pastry to ½ inch beyond edge of pie plate. Fold under extra pastry even with the plate edge and crimp as desired (do not prick pastry).
2. For filling, in a medium bowl combine next six ingredients (through salt). In pastry shell, layer milk chocolate chips, semisweet chocolate chips, white chocolate chips, flaked coconut, pecans, and almonds. Slowly pour egg mixture over all, allowing egg mixture to sink down. To prevent overbrowning, cover edge of pie with foil.
3. Bake 30 minutes; remove foil. Bake until center of pie appears set when gently shaken, 20 to 25 minutes more. Cool completely on a wire rack. Cover and chill within 2 hours. If you like, spread melted chocolate over top of pie and top with pastry cutouts (tip, *far left*) before serving. **Makes 8 slices.**
PER SLICE *766 cal, 43 g fat (20 g sat fat), 102 mg chol, 317 mg sodium, 92 g carb, 4 g fiber, 52 g sugars, 9 g pro.*

Make AHEAD

Assemble pie as directed through chilling. Chill up to 24 hours. Top pie just before serving.

Cutouts

Preheat oven to 350°F. Reroll scraps (or prepare a second batch of Single-Crust Pie Pastry) and use cookie cutters to cut out desired letters and/or shapes. Arrange on an ungreased baking sheet. Bake until letters are golden, 5 to 8 minutes. Remove and cool completely on a wire rack.

Two-Layer Chocolate-Peanut Butter Cream Pie

PICTURED ON ***P. 91***
HANDS ON 40 minutes
BAKE 8 minutes at 375°F
CHILL 4 hours

- **2 cups finely crushed peanut butter sandwich cookies (about 16 cookies)**
- **¼ cup salted butter, melted**
- **¾ cup sugar**
- **3 Tbsp. cornstarch**
- **2½ cups half-and-half**
- **4 egg yolks, lightly beaten**
- **1 Tbsp. salted butter**
- **1½ tsp. vanilla**
- **⅔ cup semisweet chocolate chips**
- **⅔ cup peanut butter-flavor chips**
- **1 recipe Peanut Brittle Whipped Cream *(p. 91)***
- **Peanut Brittle (optional)**

1. Preheat oven to 375°F. In a medium bowl stir together crushed cookies and melted butter; press onto the bottom and up sides of a 9-inch pie plate. Bake until firm, about 8 minutes. Cool completely on a wire rack.
2. In a 2-qt. saucepan combine sugar and cornstarch. Gradually whisk in half-and-half. Cook and whisk over medium-high until thickened and bubbly; reduce heat. Cook and whisk 2 minutes more. Remove from heat. Gradually whisk about 1 cup of the hot filling into egg yolks. Add yolk mixture to saucepan. Bring to a gentle boil, whisking constantly; reduce heat. Cook and whisk 2 minutes more. Remove from heat. Stir in the 1 Tbsp. butter and the vanilla.
3. Immediately pour half of the hot mixture into a medium bowl; add chocolate chips. Add peanut butter chips to remaining hot mixture in saucepan. Stir each mixture until melted and smooth. Pour warm chocolate mixture into crust; smooth top. Carefully and gently, spoon warm peanut butter mixture over chocolate mixture; smooth top. Gently press a sheet of plastic wrap directly onto filling. Chill at least 4 hours.
4. Just before serving, spread Peanut Brittle Whipped Cream evenly over pie. If you like, sprinkle with peanut brittle. **Makes 8 slices.**
PER SLICE *729 cal, 45 g fat (27 g sat fat), 172 mg chol, 299 mg sodium, 72 g carb, 2 g fiber, 53 g sugars, 12 g pro.*

Triple-Coconut Cream Pie

PICTURED ON ***P. 90***
HANDS ON 50 minutes
BAKE 8 minutes at 350°F + 30 minutes at 325°F
COOL 1 hour
CHILL 3 hours

- **2 cups finely crushed shortbread cookies**
- **¾ cup sweetened flaked coconut**
- **1 tsp. lime zest**
- **⅓ cup salted butter, melted**
- **1 recipe Vanilla Meringue *(right)***
- **1 cup sugar**
- **⅓ cup cornstarch**
- **¼ tsp. salt**
- **3 cups whole milk**
- **⅔ cup cream of coconut**
- **5 egg yolks, lightly beaten**
- **1¼ tsp. coconut extract**
- **1 tsp. vanilla**
- **¼ cup toasted sweetened flaked coconut**

1. Preheat oven to 350°F. In a medium bowl stir together crushed cookies, ¾ cup flaked coconut, and lime zest. Stir in butter; press onto the bottom and up sides of a 9-inch deep-dish pie plate. Bake until lightly golden, 8 to 10 minutes. Cool completely on a wire rack.
2. Reduce oven temperature to 325°F. Prepare Vanilla Meringue.
3. For filling, in a 3-qt. saucepan combine sugar, cornstarch, and salt. Gradually whisk in milk and cream of coconut. Cook and whisk over medium-high until thickened and bubbly; reduce heat. Cook and whisk 2 minutes more. Remove from heat.
4. Gradually whisk about 1 cup of the hot filling into egg yolks. Add yolk mixture to saucepan. Bring to a gentle boil, whisking constantly; reduce heat. Cook and whisk 2 minutes more. Remove from heat. Stir in coconut extract and vanilla. Pour filling into crust.
5. Spread Vanilla Meringue over warm filling, sealing to edge of crust. Bake 30 minutes. Cool on a wire rack 1 hour. Chill 3 to 6 hours before serving; cover for longer storage. To serve, sprinkle with toasted coconut. **Makes 8 slices.**
PER SLICE *576 cal, 27 g fat (16 g sat fat), 145 mg chol, 389 mg sodium, 78 g carb, 1 g fiber, 58 g sugars, 8 g pro.*

Vanilla MERINGUE

In a large bowl allow 4 egg whites to stand at room temperature, about 30 minutes. In a 1-cup liquid measuring cup whisk together ½ cup water and 2 tsp. cornstarch. Microwave, stirring once, until boiling, 45 to 60 seconds. Add 1 tsp. vanilla and ½ tsp. cream of tartar to egg whites. Beat with a mixer on medium until soft peaks form (tips curl), about 1 minute. Gradually add ¼ cup sugar, 1 Tbsp. at a time, beating on high. Gradually beat in warm cornstarch mixture until stiff, glossy peaks form (tips stand straight) and sugar dissolves, about 5 minutes.

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